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## Crops for a Stock Farm.

A Pennsylvania farmer, E. F. Bowlby, has sixty acres of sandy loam creek bottom land. Six acres of corn produced last year 810 bushel baskets of ears. About eight tons of hay were made from 2½ acres in Whippoorwill cow-peas. Red clover does well, but wheat yields only about ten or twelve bushels per acre, and oats twenty to forty. Crimson clover makes a good growth. He desires to keep about thirty head of cattle, old and young. He has a registered Shorthorn sire, and wants to make his young animals weigh from one thousand to 1200 pounds, when two years old. He is planning to rotate crops on twenty-four acres and keep thirty-four in permanent pasture. Two quite different rotations are suggested. One, twelve acres of corn, followed the next year by cow-peas; crimson clover to be sown in the corn and plowed in in the spring, and rye sown after the cow-peas and plowed in for corn. The other rotation proposed is a four-year one, of corn, cow-peas, oats and red clover, with crimson clover and rye worked in as before. Of course in this case there would be only six acres in each crop. He inquires which of these rotations are best under the circumstances. T. B. Terry, through the Practical Farmer, advises the former one, if the data given are substantially correct for the average of seasons.

"The yield of corn told of is good. The amount of cow-pea hay grown per acre is very good. Thirty bushels of oats per acre would not begin to pay as well. Red clover does well, but probably it will not give any more hay per acre, perhaps not as much, than the cow-peas. So twelve acres of cow-peas, as in the first rotation, will give about the same amount and quality of hay as six acres of cow-peas and six acres of clover in the second rotation.

"Again, I should presume one would be more sure of a cow-pea crop, properly put in at the right time, than he would be of clover seeded in oats. One weak point in both rotations for me would be the lack of straw for bedding; but perhaps one could get sawdust, or something else, to bed the stock and soak up the liquid manure. Right now, friend Bowlby, let me insist that you have cement floors under all animals. Certainly an Eastern man cannot make much money out of beef unless he saves all the liquid manure, and particularly for this sandy loam soil. In regard to the short rotation, I think the corn will do all right grown once in two years. I do not know about the cow-peas, how long they may do well grown every year. Professor Massey can best answer the question. Another reason why I favor the short rotation is that one can grow enough of a crop to amount to something. Six acres of oats is a small quantity to fuss with; six acres more of corn would pay better all around.

"The steers at two years old, however, should weigh more than 1200 pounds. A man in the East with only sixty acres of land should raise 'baby beef.' The young animals should be kept growing from the first and should weigh from eight hundred to one thousand pounds at one year old. Do not give them too much corn at first. They want considerable growing material in connection with the corn. The cow-pea hay will be all right, but they need some wheat bran, oats or something of that kind, more concentrated than cow-peas and clover hay, along with corn and corn stalks. I should put the corn in a silo, to rush these animals along fast, provided they can be warmly sheltered during cold weather. They need to be kept warm when eating this soft, watery feed, about the same as a dairy cow should be. They would feel the cold much more than grown animals fed almost wholly on corn in a dry condition.

"Here is a great point for you, my friend: A pound of gain can be put on a steer before it is a year old with a good deal less money value of feed than it will take to make a pound of increase during the second year. I mean, of course, the average of the year in both cases. And each following year the cost is very decidedly increased. I should put it about in this way for an Eastern farmer. There should be a good profit in properly feeding a choice young animal the first year. Perhaps one could get along without the loss the second year. As a rule, he would run behind considerably the third year and lose more heavily the fourth. This on animals one raises and feeds right through and with prices about normal during the different years, and also counting all feed at what it is fairly worth on the farm. I feel like going back long enough to again urge you to grow the feed your land produces best (corn and cow-peas, as it would seem) and to buy other feed you

need that you cannot grow to as good advantage. This is business, and with good management will pay you far better than it will to try to raise crops that do not do well simply because you want them to feed. If one does not know how to manage, let him learn. It is well-directed labor that pays best."

## Good Icehouse at Moderate Cost.

Our icehouse is situated on a northern slope, shaded by a growth of pines. The first consideration for building is to locate for convenience and good drainage. If this can be obtained, I would dig a cellar not more than three or four feet deep and stone it up. If good drainage cannot be obtained, build on the surface.

The bottom should be graded just enough to carry water to the drainage pipe, which should enter at the centre and be supplied with a trap filled with water near the entrance. This will prevent air from coming in from below, which would be fatal to keep-

ing it beyond that which is chargeable to the milk production. Individual cows vary as much as breeds, and one may produce twelve quarts a day and another twice that, while a third gives but six quarts, when all are in the same pasture and have no feed but such as they find there. As a rule, then, the herd that produces the most milk does so at the smallest cost per quart or can, and the cows that fall below the average amount in yearly production would still be unprofitable if the price per can was increased to forty cents, and many of them if it was raised to forty-five cents.

But if we cannot compute the cost of producing one hundred quarts of milk, we can come nearer to an estimate of its value by ascertaining what it can be sold for when it is changed into butter or cheese. Milk varies less in the amount of cheese made from it than in the butter that it would make. Reports from the cheese factories in the United States and Canada place the average yield at a pound of cheese

dinner at a first-class hotel. But it would certainly show that buying milk at seven or eight cents a quart, if clean and wholesome, is not indulging in an expensive luxury. There are few articles of food that could be bought for that money that would sustain life and strength as long, or build up the system as much.

If the question comes, can the farmer with an ordinary or average herd of cows growing or buying the feed for them, sell his milk at forty cents a can, and obtain a fair interest on his investment, and wages enough to support his family as well as a good mechanic, we should say it was doubtful. A better man with better stock and more liberal feeding might do so, but we think he would not grow rich as rapidly, or have as much money to expend as the milk contractor, while he would need as much brain and as thorough an education for his business as the professional man who commanded a salary of thousands of dollars a year.

all of which began to sprout and waste as rapidly as soon as good planting weather set in.

For these reasons of late years I have come to the conclusion, for the most part, to purchase largely at the lowest cash rate a cheap grade of fertilizer, of a reliable firm, and have them do the adding to and mixing of the richer elements as I may direct. This extra work has cost me at the outside never over a dollar per ton, and oftentimes, in consideration of the large quantity purchased, not a cent.

What advice have I for my fellow farmer drawn from this experience? It is this, that when not crowded for time, and they are able to pay cash down, that they will do better to buy their own materials and do their own mixing. In buying nitrogen, don't let it be all nitrate of soda; that is excellent for starting the crop, but you need something that will furnish food for it later in the season, and so help to carry it through; for the ground dried fish, if you can get it, and if

A crop that grows very quickly should have the elements of fertility in the soil in the most available condition, where they can be found readily and appropriated by the plants.

The later growing varieties have more time in which to enable the roots of the plants to penetrate, and indeed to find their way throughout most of the surface soil, and often to quite a depth, in search of plant nutrition.

Thus there is quite a difference in time in the growth and maturity of the early and late potato. The conditions should be such that both can do their best, but the first needs more of extra stimulus to enable it to do this than the last, and which should be supplied.

Barley is a quick-growing crop, considerably more so than wheat or oats, and it is noticeable that if good crops are to be expected, the soil needs to be in good condition, physically and as regards fertility.

As to corn. We are growing a certain amount of a hybrid sweet variety, about medium as to earliness, to feed green to the cows. A part of this received manure, a part none, but both were liberally treated to phosphate in the hill.

The result is that the part of the field manured produced at least double that of the other. A portion not manured, planted with a later variety, produced a much larger growth, showing that the earlier kind required more fertilizing to produce satisfactory results than the later variety.

There is little danger of getting land too rich for our crops, unless it should be for potatoes where there is a liability of rotting. As farmers we should produce all the manure possible on the farm, and then use it judiciously, that is, apply to such crops in such a manner as will produce the best results.

There is too much land that is only half fertilized and hardly more than that cared for, as is plainly evident to the observer, and from which only small crops are obtained. This does not pay. E. R. T. Vermont.

## New Hampshire Farm Progress.

Some parts of central New Hampshire have suffered quite severely from frosts, while other localities have escaped. Corn fields are uneven. Some of them promise a fair crop, while others are stunted and worthless except for fodder. Some fields were blown badly by the gale of last week, and gardens, especially pole beans, were injured. Good second crops of hay are being cut on the Dover meadows, which include some of the best grassland in the State. Apples are a very uneven crop. Some trees have enormous crops and need props to hold up the limbs, while other trees have no fruit. The average is hardly a fair crop. Vegetables and fruit have been scarce this year at many of the tourist resorts. The summer-boarder season is about over at lake and farming towns, but the mountains are still objects of attraction for numerous excursions. The Rochester Fair began this week with a large attendance and a fine show of cattle and other features.

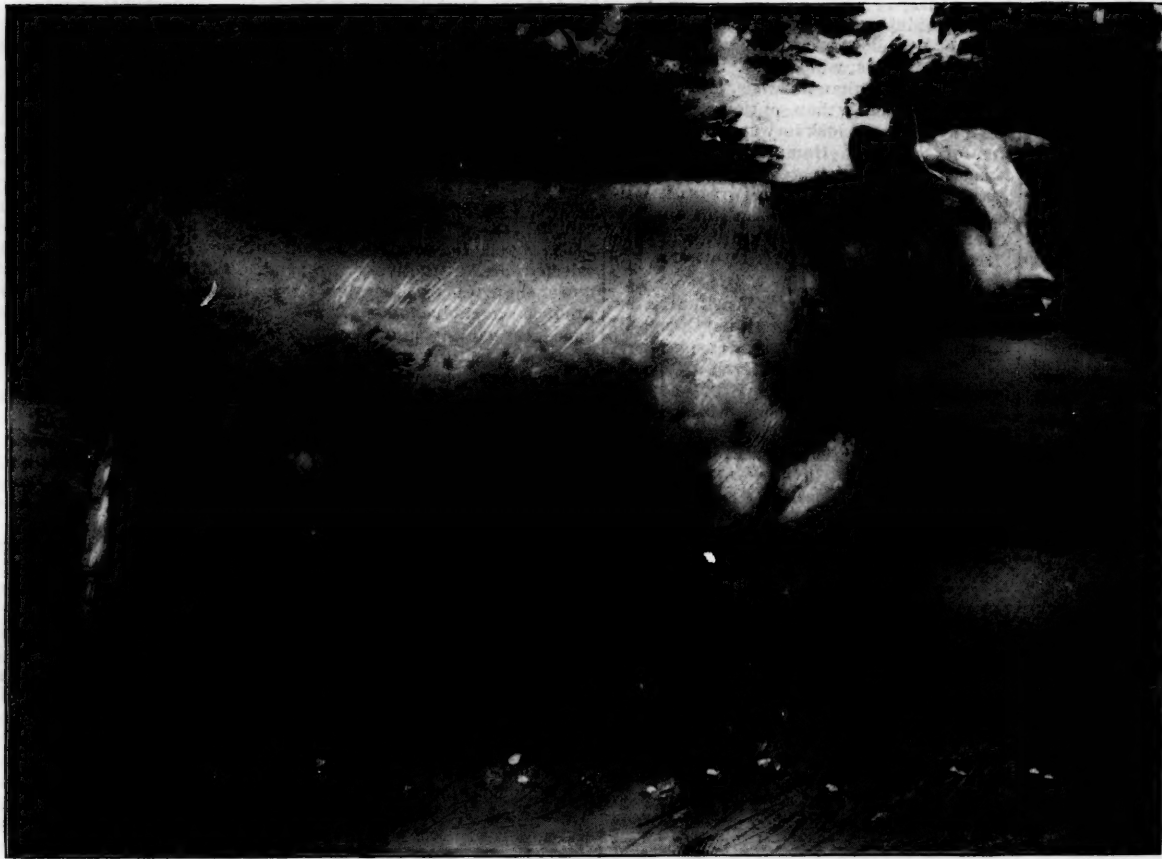
The New Hampshire Agricultural College is taking on a new lease of life with the completion of its first-class new building of agriculture and horticulture, its several new professors and instructors under the energetic administration of President Gibbs, who assumes office this term. There is a large entering class, and a spirit of hopeful enthusiasm among students and faculty. Crops on the three-hundred acre college farm look well. There is a fine field of squashes, good beets, turnips, peppers, fruiting orchards, farm crops, etc. Professor Rane has arranged a fine piece of ornamental gardening about the college buildings. G. B. F. Belknap County, N. H.

## Good Crops in Maine.

This has been truly a peculiar season. Frost every month so far. In April we had June weather, in May we had April weather, with but little rain in May and the first half of June. The universal cry was "The hay crop has gone up." But late in June the rains came and the thirsty earth took it up and the grass started, and it grew and thickened up and grew again, and as a result we have an average crop of hay and grain, and the potato crop was never better, so large, very few rotten. Apples are pretty nearly an average crop and very free from worms. On the whole, we have every reason to thank God and take courage. The sweet corn crop is light. My last planting was the sixth of July. It is now just at the boiling stage. Squashes and tomatoes were never better in my garden. What the farmers need is to learn how to destroy charlock or wild mustard. I saw a field of Hungarian today that is just ruined with charlock. It will make ten bushels of clean seed to the acre. One neighbor has hoed his corn three times, and is now busy pulling the weeds, and is going to burn it. But on many farms this is impracticable. May be, we waited too long before we commenced, and let it get the best of us. But how shall we fight it? We are here in the scrape and fail to see our way out. Can you or some of your correspondents tell us what to do? D. H. THING.

Although the affair has had a week in which to blow over it is not too late to remark that President Roosevelt's point of view turned out to be natural enough to again illustrate the ease with which sensationalism blows itself a good-sized bubble out of the event of the passing moment.

Even the physician of the Turkish embassy at Venice has taken to cudgelling the Turkish ambassador.



PURE BRED SHORTHORN COW.  
E. S. Kelley, Springfield, O.

ing ice. The bottom is best made of cement, but a clayey soil will do.

The dimensions of a house for best keeping qualities depend on having nearly a cube of ice when the house is full. Our house is 9x14 feet inside measure. In packing I leave about six inches all around for sawdust. I suggest 11x11x14 feet as a better dimension, as this will take ice in cakes 17x24 inches and break joints nicely in packing. Each course will contain 5x7 cakes, the second course to be packed so that the side, which has seven cakes, shall be placed over the side in first course that has five cakes, and thus alternate with each course. When full we will have a block of ice 10x10x12 feet, or about forty tons.

The building is constructed with double walls nearly twelve inches apart filled with dry sawdust. The sills for the outside walls rest on the stone wall; for inside walls on the bottom of the cellar. The four sides of the roof come together with a cupola and ventilator at apex. This ventilator should be large enough to give perfect ventilation. I have a double door in one end and a single door in the other. P. E. DAVIS. Plymouth County, Mass.

## Value of Milk.

Once or twice in each year comes the contest between the milk producers and the contractors who supply milk to the consumers in our larger cities in regard to the price which shall be paid per can at the farm or the receiving station to the producers. It is always upon the same grounds, the one claiming that the price paid does not exceed the cost of the feed by enough to pay for the labor of producing and the expense of buying or raising new stock to make good the annual shrinkage in value from all causes, and the other claiming that they cannot afford to pay more unless they advance the price to the consumer.

It is not easy to fix an arbitrary price for milk that will be equally fair to all. The cost of production varies not only with the prices of the feed given, but with the amount produced by each cow in the herd. While the very indefinite and often unreliable census reports make the annual production per cow to average about two thousand quarts a year, it is not uncommon to hear of cows that can show records of more than three times that amount in a year. Johnston's Agricultural Chemistry quotes an authority which gives the product of the best Ayrshires at four thousand quarts in ten months. Since that date better feeding and better animals should have placed the best at a higher figure.

The increase in cost of more liberal food and better care is not in proportion to the increase in production. The cost of keeping alive is the same whether the animal is giving milk ten months or six months in a year, or not at all, and it is only what she

can consume beyond that which is chargeable to the milk production. Individual cows vary as much as breeds, and one may produce twelve quarts a day and another twice that, while a third gives but six quarts, when all are in the same pasture and have no feed but such as they find there. As a rule, then, the herd that produces the most milk does so at the smallest cost per quart or can, and the cows that fall below the average amount in yearly production would still be unprofitable if the price per can was increased to forty cents, and many of them if it was raised to forty-five cents.

But if we cannot compute the cost of producing one hundred quarts of milk, we can come nearer to an estimate of its value by ascertaining what it can be sold for when it is changed into butter or cheese. Milk varies less in the amount of cheese made from it than in the butter that it would make. Reports from the cheese factories in the United States and Canada place the average yield at a pound of cheese

to eleven or 11½ pounds of milk. We have seen none claim to get it from ten pounds, and when they say it requires thirteen pounds, there is reason to suspect some mismanagement at the factory or a watering of the milk. It may take thirteen pounds early in the season, or when grass is growing rank and succulent, but we refer to an average for the season. Taking the wholesale price of cheese for the year, then, the producer of milk seldom gets one cent a pound or two cents a quart if he takes his milk to the cheese factory.

Let us see how it is with butter. While the legal standard required of milk sold for family use is in some States thirteen per cent of solids, and in others three per cent of butter fat, the average for the season at the creameries usually exceeds that, and we may reasonably expect 3½ to four pounds of butter from one hundred pounds of milk. The wholesale price of butter is not likely to be twenty-five cents a pound at the factory for any year, and again we see that the producer cannot expect to receive from the factory over two cents a quart, or a cent a pound.

We occasionally hear or read of cows that give milk so rich that four or five quarts of their milk would make a pound of butter, but they are not owned by those who make milk to sell, either to the contractors or to the cheese or butter factories, and they are usually given better feed and better care than is commonly given by dairymen.

It may be presumed that it costs more to make a can of milk near the city where land is high priced and hay in demand at \$20 per ton than it does a hundred miles away where land is plenty and cheap, and where the farmer has hay to sell at \$10 per ton, but the cost of transporting the milk for such a distance helps to equalize this, and the price per can is made at the city so that there is little, if any, more profit in milk production in one section than in another. Where hay and pasture cost little the milk must sell low to pay cost of distribution.

We believe that the farmer is worthy of his hire, and if the contractor needs a larger profit let him cheapen the cost of distribution in the city by rearranging his routes for delivery. He need not pay the producer three cents a can more for his milk and charge the consumer 84 cents a can more. If he is to raise the price of milk a cent a quart at retail pay half or three-fourths of a cent more to the dairyman at least, and although the consumer may feel it a burden, it will not be among the heaviest he has to bear.

## The Compounding and Using of Fertilizers on a Somewhat Large Scale.

Twenty years ago I used to compound and mix my own fertilizers, not always, but as a general rule. The farmers of Essex County had the advantage of listening to a barn-floor lecture, given by one of our number, Dr. Nichols, who was, withal, a practical chemist. This lecture was accompanied with a practical illustration of the process of manufacturing soluble phosphoric acid by the combination of bone-black, sulphuric acid and water. After listening to it I went home, made a lead-lined wooden tank, and for several seasons manufactured my own supply. The increasing difficulty of obtaining the bone-black, and the almost stifling effect of the gas that was set free in the process of manufacture, led me ultimately to drop this department of fertilizer making.

For years after I was accustomed to purchase my nitrogen, potash and phosphoric acid from the cheapest source, and make my own combination. My next step was to purchase a cheap, low-grade fertilizer and increase the richness of the element or elements I specially needed for any crop. I did this by adding for nitrogen either ground dry fish, which I purchased from Gloucester, or cottonseed meal, which, being a little off color, I could buy by the carload at a considerable reduction from regular market rate. If I wanted to make the cheap fertilizers stronger in their phosphoric acid element (which are very rare, for even the cheapest are usually stronger than they need be in this), I added it in the form of dissolved bone, and if more potash was needed muriate was added for cabbage, onion, asparagus and peas, but sulphate for potatoes and other crops.

To make such fertilizers required a great deal of pounding, sifting and mixing, which in the hurry and drive of the planting season, when some years over sixty tons had to be got ready, took a great deal of my men's time, which was especially valuable on a seed farm, where not only the annual seed of common farming operations had to be got into the ground in its season, but in addition a thousand and more bushels of seed onions, besides carrots and thirty or forty thousand heads of cabbage planted,

not, then dried blood and cottonseed meal will be found excellent.

In whatever form you buy phosphoric acid, let it be soluble, and whether it be made from bone or the phosphate rock will make no essential difference. If you buy your potash either in the form of muriate or sulphate, it can be mixed with the other ingredients without any harm to either, but if you buy it in the form of wood ashes (when it is dearer, yet of decidedly better quality, while the phosphoric acid and lime present are of some value), be sure not to bring this in contact with any form of nitrogen, with the exception of nitrate of soda. If you want to know the reason why, just mix a little in your hand, when enough gas will escape into the air to make a good smelling bottle.

I have made a fertilizer, both excellent and cheap, by mixing unbleached, hard wood ashes with fine ground raw bone. The process is this: Under cover make a layer of moist soil free from stone, about three inches deep, and cover this with two inches of wood ashes, into which rake about half an inch of bone, and so proceed layer with layer, covering it with four inches of soil up to a convenient height. Leave it for a couple of days, and then, or as soon as by running a stick down you find any heat, make holes here and there, and pour water in, and so keep doing every few days as long as heat is developed. Pitch this over and it is ready for almost any crop, especially for potatoes and cabbages.

A chemical change has taken place by which the nitrogen in the bone has been set free by the caustic nature of the ashes and has been absorbed by the soil, and while the phosphoric acid has not literally been made soluble, it has become practically so, as will be demonstrated by its effect on crops. J. J. H. GREGORY. Marblehead.

## Quick-Growing Crops Require a Rich Soil.

A little experience and observation will go to show how this is the case. Early potatoes, corn or garden vegetables, the products that make their growth in a comparatively short time, require a rich soil and good cultivation to enable them to do their best.

Gardeners and truck farmers understand this and make use of manure and other fertilizers to an extent unknown to our common farmers, and that by them might be considered extravagant if not wasteful.

This is not the case, however, and is found of the greatest consequence in the early production for the markets of certain crops. It is well that all farmers should understand these facts, so that in their practice they may be able to adapt the kinds of crops grown to the best soil or treatment in order to secure the most satisfactory results.



**Butter Higher Again.**

There is another advance of one cent a pound in the market prices of the best grades of butter, and it seems to be due more to an increased demand for export trade, as the receipts have been larger than at this time last year. The weather has been favorable for the stock in pasture and the feed is good, so that the output of the creameries has been larger for several weeks than the usual September packing, and the quality is good. The home demand seems also to be on the increase, and we may expect present rates to be fully maintained, although the withdrawal of stock from cold storage may prevent further advance. The lower grades have only a moderate demand, and such as is at all of in quality is hard to sell. When European buyers are willing to pay as much as our consumers at home will pay for the best quality, then we shall see more profit in dairying here, but as yet the market in England demands something cheaper, and our exporters can handle only the lower grades at a fair profit.

The receipts at New York last week were 44,500 packages of butter, 38,000 packages cheese and 48,000 cases of eggs. Compare this with the receipts for same week last year of 41,356 packages of butter, 29,815 packages cheese and 50,793 cases of eggs.

**The Vegetable Market.**

There has been a better supply of the fall vegetables from nearby points during the week, but the demand remains good and prices are not generally reduced much. The supply from the South has not been as heavy as a few weeks ago, but we are not dependent upon them for many varieties, and the demand is not large for those. Potatoes are in moderate supply, but trade is quiet, as parties do not care to buy heavily from fear of rot after shipment. There is little change in prices. Sweet potatoes in full supply, but only a moderate demand. Onions are dull and sell slowly at quotations. Cabbages enough, as prices are too high to cause large demand. Tomatoes in full supply, but good demand. Squashes and turnips steady, with prices about as usual at this season. Celery in but moderate supply, and other green vegetables in fair supply. Cucumbers are growing very scarce, and those from the fields are nearly as high in price as those from the hothouses.

**Provisions Steady.**

There are few changes in prices of provisions since last week that is of notice. The amount of hogs killed by Boston packers was the same as for the previous week, 21,000, while for same week last year there were 26,500. There is a better export demand that has taken about \$195,000 worth, or \$3000 more than for the previous week, but this is \$115,000 less than for the same week last year. Western packers also have taken a few more than the previous week, aggregating \$10,000, but two weeks ago they had \$35,000. For same week last year they had but \$26,000, and two years ago \$45,000. They have packed, since March 1, 10,815,000 hogs, which is 800,000 more than during the same months last year. The quality is fully up to that which has been coming forward, and prices show a slight advance at the principal pork markets, being now \$6 per hundred pounds in place of \$5.80 previous week, and \$5.60 the week before, but it is not up to the \$7.50 of a year ago or \$6.75 two years ago.

Beef and mutton are held steady in prices, although receipts of beef were very heavy, there being last week 182 cars for local trade and 157 cars for export, an increase over previous week's supply of eighteen cars for Boston and fifty cars for export. The same week last year there were but 110 cars for Boston and fifteen cars for export, or only 125 cars, against 338 cars last week. Lambs are in fair supply, mutton and yearlings quiet and veal steady at unchanged prices.

**Hay Market Nearly Steady.**

While local conditions have affected the prices of hay differently at different points, the changes in the market rates are slight and an advance at some places is nearly balanced by heavier receipts and a decline at others, that the average rates remain about the same as last week. They are 48 cents per ton below the average at some points a year ago, and \$5.00 a ton below the highest rates which were reached last June, and it seems now that the best grades have reached very near or quite bottom figures. Common and low grades are in full supply and may be forced lower if they continue to come forward as freely as they have done.

Boston received a full supply of 186 cars, of which only seven cars were billed for export, and twenty-one cars of straw. Same week last year there were 202 cars, of which seventeen cars were for export, and forty cars of straw. Compared with the demand, the supply is quite equal to it, and when the Ohio, Michigan and Canada hay moves forward a little more freely it may be that easier rates will be given, unless the demand increases with cold weather. Timothy has a range from \$13 for small bales No. 3 up to \$19 for large bales. Clover mixed is \$15 to \$14 for small bales and \$14 to \$15 in large bales. Long rye straw is in small supply and firm at \$18 to \$19, and tangled rye dull at \$8 to \$9. Oat straw quiet at \$7 to \$8 in small bales and 50 cents higher in large bales of same quality. In Providence receipts are running light and prices remain steady at \$17.50 to \$18 for choice and No. 1 timothy, low grades \$13 to \$16.50. Rye straw \$20.

In New York the increased receipts do not more than make up for increased demand caused by horses returning from country and seaside resorts, and prices are at about last week's rates. There is but little demand for export hay here, though some Canadian lots come through in bond The New York Central is reported as placing an embargo in Western hay last week, and if this is true receipts may be less and prices will hold firm; 9160 tons arrived last week, against 5940 tons previous week, and 8109 tons same week last year; 4572 bales were exported; 1030 tons of straw were received, but there was but little No. 1 among it. Prime timothy and No. 1 sell at \$5 to 90 cents a hundred, No. 2 75 to 80 cents, No. 3 60 to 70 cents. Shipping hay 30 to 35 cents. Clover mixed 50 to 65 cents and clover 40 to 45 cents. Long rye straw 90 to 95 cents for No. 1 and 80 cents for No. 2. Oat straw 45 cents and wheat straw 35 to 45 cents. Brooklyn and Jersey City hay at about same prices as New York, but there is a better demand for No. 1 clover or clover mixed, and large bales are held at 70 to 75 cents, and straight No. 1 rye straw, if not stained, would sell readily at 90 cents.

The Hay Trade Journal gives the highest quotations at various markets as Boston \$19, Providence, New York, Brooklyn and Jersey City \$18, Philadelphia and Baltimore \$16, Washington and Richmond \$15.50,

Pittsburg \$14.50, Nashville and Cincinnati \$13.25, St. Louis \$12, Minneapolis and Chicago \$11.50, Montreal and Kansas City \$10, Prairie hay: Minneapolis \$11, St. Louis and Chicago \$10, Pittsburg \$9, Kansas City \$7.50. Wheat hay at San Francisco \$14.50.

**Onions a Rather Poor Crop.**

The final report of Orange Judd Company covering the crop estimates in the commercial onion belt placed the total yield of 1903 at approximately 3,100,000 bushels, against 3,900,000 bushels one year ago. The season's output is a fairly good one, yet not considered necessarily burdensome. The crop is proving a severe disappointment in New England and in parts of New York. Ohio maintains its lead as the chief producer. The West is securing a good crop of onions, although some indifferent reports from Michigan. As for prices, the season is opening higher in New York and New England than a year ago, but rather lower in the middle and central West, where the crop is relatively large. In New York, early prices offered to growers 50 to 65 cents per bushel. On Long Island and in other Eastern sections as high as 80 cents. Early September prices in Ohio 40 to 50 cents, and in Indiana, Michigan, Illinois and Wisconsin 30 to 50 cents, largely around 40 cents.

W. A. Camp & Co.: "The situation in domestic onions at this time is far stronger than at this same stage last year. The onion acreage of the country is just as large, but the continued heavy rains have cut down the yield to a half to five-eighths of what it was a year ago. The great onion section of Orange County, for instance, will yield only from a third to a quarter of last year's crop, and New York State, on the whole, will average but half a crop. Connecticut has a fair crop, say three-quarters of an average crop. As for the Western stock, Ohio and Michigan will have a crop about equal to last year. Indiana will have a very fair—almost a full crop. At present the market is full of green onions, not properly cured. They have to be sold and until they are cleaned up the market will naturally be depressed. But with this poor stock out of the way the onion market should show a strong and healthy tone."

**A City Man in the Hill Towns.**

During "Home Week" in New Hampshire I took the occasion to visit my native town of Wilnot, a hundred miles north of Boston, and a little off the Northern Railroad. For nearly forty-five years I had seen practically nothing of the town or its people. On this occasion I drove for several days over the hills and through the valleys, talking with the farmers and studying the picturesque and even magnificent scenery, and the result was a revelation to me.

If I speak of one town only, let it be observed that it is typical of other northern towns and districts, whose industry is agriculture alone. Twenty years ago I drove across the northern part of Maine, New Hampshire and Vermont. It was a pleasant trip and my attention was many times called to the abandoned farms and their possible future, a subject then much written about in magazines and newspapers. It was about that time that Kate Sanborn and others wrote their experiences in taking up and utilizing such properties. I saw, however, in that one old town of Wilnot more abandoned farms than I saw twenty years ago in a drive across the three States.

It is a transition period for the farm and the farmer. What does the "passing" signify and what does the future promise? A few of the old-style farmers still remain, and are working out a living, hardly more, by the same grinding life I was familiar with as a boy. Nearly all the boys go away, and as one old farmer said to me, "Why shouldn't they? I don't blame them. The world has better inducements to offer." When the old man dies his farm is taken up by one of the thrifty wanderers and skinned for a while, or more frequently allowed to lie fallow, while the bushes grow into trees and the buildings fall in, and the open land is used for grazing. It is a sad sight to one who was familiar with the country when it was all utilized, even to little patches by the roadside, but it is a feature of the evolution of the northern New England hill farm. There is practically no market for hill farms or farm lands. One of my old neighbors showed me a tract of fifty acres of woodland, tillage and grazing, adjoining his own farm, which he bought a few weeks ago for \$85. There was a good hay barn upon it. I was told that farms of one or two hundred acres in the adjoining town of Springfield could be bought for a dollar an acre, some of them having fair buildings still.

The country presents one curious aspect. Here and there appears a well-preserved and freshly painted house, while the rest of the houses haven't had a coat of paint for a generation or two, even if they have been kept free from rot by tight roofs. Inquiring the reasons for these extremes, I was told that if a farmer had made up his mind to spend the rest of his life on his "place," or had a son somewhere in the outside world who would help him out, his buildings were kept up, but that if he was disposed to get away to some other part of the country or to the village, in other words, to "abandon," it wouldn't pay to invest his spare cash, if he had any, in repairing his buildings, for he couldn't sell his farm for one cent more if he did.

The villages are dead, too, except the few that have permanent water power; indeed, I need not except those few if they are not on a railroad. A scythe factory in New London and a tannery in Wilnot, both of which were in successful operation for a hundred years or more, have recently failed or rusted out, because they couldn't stand the cost of transportation to and from the railroad, in competition with other concerns more favorably situated. The population and wealth of the country districts has long been and still is diminishing. One might be led to think that in a few years tens of thousands of acres in central and northern New England will be occupied by nominal tenants, or squatters, or at any rate by people who have no relation by blood or otherwise to the thrifty natives and their more ambitious sons who occupied and tilled them and fed their flocks there fifty years ago.

What is the outlook? I think I see what the reverse side of the picture shows, although it is dim and somewhat speculative. When I stood on the top of Kearsarge (no the Kearsarge of North Conway), three thousand feet above the sea, and viewed the surrounding country, all hills and valleys, to the sky line from fifty to 100 miles distant, the most impressive thought that came to me was this, that whereas in my boyhood days when the railroad was built the whole of the country was denuded of its forests to supply the newly created market, and thus presented a bare and uninteresting aspect, nature has now reforested it, and



TYPICAL SUFFOLK BOAR.

the scenery is now as beautiful and picturesque as any of its kind in the older Switzerland.

It will always remain beautiful if the new forests are only "cultured" and not shown. A club of gentlemen in Manchester, N. H., have taken up a tract of 1500 acres at the southern end of the "Ragged Mountains," so called on the eastern boundary of Wilnot, and will preserve it for fish and game. They are building a clubhouse and will extend their holdings to five thousand acres or more. Some of the descendants of the last generation of farmers are drifting back to their old homesteads and restoring or enlarging the buildings, clearing up the "dead wood" and encircling the whole with barbed-wire fences, to establish permanent or summer homes.

In a morning's drive through the back part of the town, from a score of hilltops one can overlook stretches of valley and hillside comprising from one thousand to ten thousand acres, panoramas possessing all the beauty and charm of great public parks. Nature, left to herself for forty or fifty years, has done it all. Man could not improve it.

In my opinion here is where the best results of "Home Week," inaugurated by Governor Rollins, will appear. He probably had any other than sentimental results in view. I do not look forward to a restoration of the New Hampshire farm and farmer. I do anticipate that twenty-five years hence we shall see hundreds of thousands of acres of that beautiful country taken up by people of wealth, who will "retire" there for summer resort or a permanent home.

There may not be many Austin Corbin ventures like that at Newport, but there will be hundreds of charming private estates covering many square miles of territory, unsurpassed in beauty and scenery by any like territory, and where in the world whose topographical engineer and landscape grandeur was its great Creator, Preserver and Restorer. J. O. T. Suffolk County, Mass.

**Silos up to Date.**

Late experience has thrown strong light on new sides of the silo problem. Many of the early built silos have had time to show their weak points. Some styles fashionable for a time have proved poor keepers, wasteful of the ensilage and not durable. Many a cheap silo has proved a costly investment. If a saving of \$50 on a first cost causes a needless waste each year of \$20 worth of silage, the builder is paying forty per cent on his saving, a ruinous rate. Although cheap silos sometimes pay, good ones pay better.

Most new silos are built partly below ground, say three to seven feet, which is as far as drainage and convenience in feeding the contents will usually permit. A start below ground gives a support of earth, where the strain is greatest, helps to protect from frost, and brings the top of the silo within reach of a short carrier. Air tightness and close packing appear to be the only positive essentials. A cylinder of galvanized iron no larger than a four barrel will keep green stuff well for hens, if stored in a barn cellar or other protected places. Wet brewers' grain can be kept in the same way until wanted for feeding. Also apple pomace and similar material.

Brick silos cost half as much again as stone, wood with lining of brick or galvanized costs about as much as stone. It is more frost proof but less durable. A cheap wooden silo can be built for two-thirds the cost of stone, but is not very durable. Wooden silos can be had ready made from manufacturers, but they are not cheaper than home-made silos of equal quality and require more attention than the ordinary ground silos.

Cheaply made silos have been shown to be decidedly more wasteful than a silo well built and of standard pattern. Depth is strongly insisted on; a deep silo holds more, because the contents pack more solid at the bottom. With a deep silo, the loss at the top is less in proportion than with shallow silage. There is smaller loss from slow feeding, because the closely packed silage keeps out the air.

**The Fair at Rochester, N. H.**

The great Rochester fair was unusually successful this year. Weather was all that could be desired, while the long list of attractions drew crowds from Tuesday morning to Thursday night.

This fair may be compared in some ways to the one held at Worcester, Mass. It is located near a good-sized city, it has permanent buildings, a good race track, succeeds in getting some of the leading exhibitors of New England, and each fair is looked upon by thousands of persons as the leading fair in its section. The Rochester fair is this year ahead in its show of cattle, while its horticultural and poultry show is hardly so complete as at Worcester. Other departments of the two shows are of about equal strength, because they are clean, well-managed enterprises and deserve their prosperity.

The show of cattle at Rochester ranged between four hundred and five hundred head; considerably ahead of last year in number. Hereofers were especially well represented. There was the herd of A. S. A. Gilman of Centre Sandwich, ten head. That of S. B. Smith, New Sandwich, N. H., numbered ten head, including Earl Wilton, a two-year-old, weighing two thousand pounds, and Sweepstakes winner at Concord. John Dudley of Wakefield, N. H., showed nine Herefords, John Crutcher of East Jeffrey, N. H., seven head.

A fine herd of thirty Ayrshires was sent in by G. A. Yeaton of Dover, N. H., headed by imported Hiawatha of Holeshoe, a young Scotch bull with considerable white in his coat make-up; also bull Gold Bug,

Issuance of the Northwest Territory. [Akron, O.: The Seaford Publishing Company. Price, \$1.50.]

One of the most charming books for old or young issued this season is "The Little Shepherd of Kingdom Come," which has already become known to many readers through its serial publication. John Fox, Jr., in this story has presented an entirely attractive picture of boy life among the Kentucky mountains, and has sketched the juvenile career of his hero with a truthfulness to nature that leaves a lasting impression. The poor lad of supposed illegitimate origin is given a self-reliant and manly character, and when he starts out in the world for himself to avoid a seven-year apprenticeship to a cheating scoundrel, we follow him admiringly until he finds a shelter in the home of a mighty hunter and thereafter, until he becomes a Union soldier during the civil war, with unabated interest. The freshness and breeziness of his adventures as a shepherd along the banks of the Kingdom Come are far removed from the hackneyed descriptions of juvenile experiences that we meet in so many tales in which the author has no knowledge of or sympathy with the existence he attempts to portray. The war situation in Kentucky, in the early sixties, is described with a fidelity worthy of a historian, and the romantic aspects of the stirring raids of Morgan's men are presented with a spirit that makes the blood tingle with excitement. The love interest in the novel centres on the devotion of Chad Buford, the wall, for an aristocratic Southern girl whose heart is with the rebel cause, and the efforts he makes to win her at last crowned with success, though at first his triumph appears to be doubtful. The stain is removed from his birth through a deathbed confession, and he is comparatively happy, though another maid, the sharer of his boyish joys and sorrows, dies of sorrow and privation. Of course works of fiction relating to the relations of people during our fraternal strife are no longer a novelty, but in this tale the intermingling of Southerners and Unionists is brought out with great clearness, and the hero is a fine type of the men of the border States who stood by the old flag under the discouragement of losing the regard of old friends and neighbors. Mr. Fox has written nothing better than this novel, which is so full of youthful color and vigorous presentation of character. [New York: Charles Scribner's Sons. Price, \$1.50.]

"The Golden Dwarf," by R. Norman Silver, recalls the palmy days of Miss Bradton and Mrs. Wood. The tale opens with a murder, and there are villains galore throughout the narrative, including, among others, a fascinating woman adventurer, who plays an important part in an intricate plot, in which mystery follows mystery with bewildering rapidity. The principal plotter is a man four feet high, who is said to be rolling in riches. He has an observatory, in which a German physician carries on blood-curdling experiments, and he commits suicide there through the agency of one of the instruments used for nefarious purposes. His associate also meets death in the same place in a highly sensational manner. The author is a little florid in his choice of language, but he is fertile in the creation of astonishing incident, and he holds the attention by the rapidity with which he moves from one situation to another. The motive for the assassination around which the action revolves is not disclosed until nearly the end of the novel, and is concealed with a great deal of ingenuity. The hero and heroine through all this gloom show what power true love has to remove obstacles from the path of their ultimate prosperity. An heir conveniently dies naturally to give their own offspring an opportunity to reign in his place at Wrynesdale Park. Those who like pimento in their fiction will appreciate this moving tale. [Boston: L. C. Page & Co. Price, \$1.50.]

This is one of those mildly interesting stories which picture the cordial relations which so frequently exist between American and English families after they understand each other better. Katherine Tynan, the author of "A Red, Red Rose," introduces us to a brother and sister, Tom and Amelia Brent, who leave the mill town in America, where their late father made his wealth, to make their home in England. They purchase the large estate of one of the impoverished nobility, and proceed to make friends with their prejudiced neighbors. Unlike some of their fellow wealthy Americans who go to England either temporarily or permanently, the Brents spend their income judiciously, and soon the aristocracy calls on them. In the town where they locate there is an established church with Cuthbert Searle for the shepherd of the little flock. Rector Searle's family consists of his managing wife and Peggy, the heroine of the story. Peggy and Hilary Oriels, the son of the now-impoorished former owner of the estate purchased by the Brents, had been youthful lovers, and, indeed, matters had so far progressed that there was an engagement between them when Hilary went away, leaving the Americans in possession. Then Peggy had a cousin, Fred Grace, a young man of weak character and great expectations, who was the family choice for Peggy's husband. But in the end, after we have had presented to us English country life, with its ups and downs, Tom Brent wins rosy Peggy, and Amelia also makes a good match. It is a pleasing book of love, money and nobility, with a dash of religion. International romances of this nature are not uncommon in real life, although we read of them less than of the matches made on this side, where an American heiress and an English title are concerned. The author has given us a whole story, which mothers would not withhold from their daughters, and which the daughters themselves would probably read through to the end. [Philadelphia: J. B. Lippincott. Price, 50 cents.]

Mrs. Pendleton, the heroine of Gertrude Atherton's slight story which has been brought out in the Macmillan series of "little novels by favorite authors," is a Newport widow of six months, a fashionable young woman, still in the twenties, and the recipient of four proposals from as many New York club men. The fact that these four proposals came the same day led the indignant Mrs. Pendleton to reason that she was the innocent victim of an atrocious joke, and with her fire aroused she attempts to turn the joke on the alleged perpetrators. So she sends this reply to each of her quartette of admirers:

"Mon ami!—I have but this moment received your letter, which seems to have been delayed. I say nothing here of the happiness which its contents have given me. Come at once."

"JESSICA PENDLETON."

"Our engagement must be a profound secret until the year of my mourning is over."

When Clarence Trent, Edward Dedham,

John Severance and Norton Boswell strolled into their club and found this reply, each was supremely happy, so happy, in fact, that they severally forgot their strained friendships and each greeted the other effusively, and at the same time made excuses for a prompt departure to Newport. When Mrs. Pendleton received the four replies to her notes, stating that each of the four was about to call on her, she was undismayed, although she discovered that she had not been the victim of a concentrated joke. With the assistance of her intimate friend, Miss Decker, who was her guest at the time, she made her plans concerning the reception of the several men, and her interviews with each, though brief, were replete with incident. She also was the recipient of four expensive engagement rings, but she selfishly refused to accept a kiss from each and every one of the givers, despite their several entreaties. By ingenious excuses she withdrew from each of these four momentous interviews, and the four callers hastened away, to meet each other a little later in the presence of Mrs. Pendleton. Of course, the deception which the fair Jessica was practicing could not be kept up, and the outcome may, in part, be surmised by the reader of this review. Mrs. Atherton handles her story with no little cleverness, and it will afford pleasant entertainment for an idle hour. A frontispiece of the author adds to the attractiveness of the little book. [New York: The Macmillan Company. Price, 50 cents.]

Bliss Carman has selected this name for his second book in his series of five, which he is having published under the general title of "Pipes of Pan," and the contents of this handsome volume are equal in quality to the previous volume, called "From the Book of Myths." The verse which Mr. Carman writes appeals to a wide audience, and although most of the selections in this collection have appeared in some of the best magazines, this volume of nature lyrics will not fail to please. It is quite noticeable that the selections in this volume are shorter than those which appeared in his previous book, and it leads one to question whether poetry is now used by magazines solely for the purpose of filling out the pages, in cases where the magazine fiction ends in the middle of the page. There are undeniable beauties in Mr. Carman's work which made up in a measure for the lack of virility. The music of his verse is melodious, and it partakes of other qualities which reveal the true poetic instinct in the author.

One of the choicest selections in this collection is "The Madness of Ishtar," in which the passion of springtime is personified in verses such as these:

"She will gather the broken music,  
Pitting it chord by chord,  
Till the hearer shall learn the meaning,  
As a text that can be restored."

"She will gather the fragrance of lilies,  
The scent of the cherry flower,  
And he who perceives it shall wonder,  
And know and remember the hour."

"She will gather the moonlight and starshine,  
And breathe on them with desire,  
And they shall be changed on the moment  
To the marvel of earth's green fire."

"The ardor that kindles and blights not,  
Consumes and does not destroy,  
Renewing the world with wonder,  
And the hearts of men with joy."

[Boston: L. C. Page & Co. Price, \$1.00 net.]

"A little knowledge is a dangerous thing" is an oft-repeated quotation, but it seems to apply to the qualifications of Mrs. Dore Lyon for novel writing. As a foreword this author makes a pathetic appeal. She says: "What a tender delicate product the first novel is! Like the hesitating fledgling, it is sent into the world to work out its own career, while the author, in uncertain hopefulness, breathlessly awaits the world's verdict! The frost of a cool reception may nip her literary aspirations in the bud, and the warmth of a friendly appreciation may fan the latent spark into fuller development. This book may be added to the large category of 'good intentions,' although the author prays that it may not be consigned to the average fate of such! Being a 'good intention' one might expect it to be 'damned with faint praise.' 'Fritches, gentle Sir or Madam, love is or hate it! Do not let it be classed with the man or woman who is neither good-looking or clever, but so 'good-hearted.'"

Since the author, as well as the general reading public, wants frankness, it may be said to start with that "Prudence Pratt" is a weak imitation of the successful efforts of Laura Jean Libbey, et al., to enchant sentimental shop girls. The plot is the old one, with surprisingly few variations. The pretty daughter of a wealthy and aristocratic New York woman is engaged to a wealthy snob of one of the "first families" of Gotham, although she loves a poor lawyer (with an income of between \$5000 and \$25,000). Mama insists on the daughter naming the day for her wedding, but the daughter, imitating her brother, rebels from this tyrannical maternal authority, breaks the engagement with the young blue blood and marries the rising young lawyer. She is of course disinherited, but, with the income of her husband growing apace, the consolation of her disinherited brother and the advice of Prudence Pratt, they start out on their honeymoon in a yacht under rather auspicious circumstances. Prudence Pratt, for whom the book is named, is a wealthy young widow with an estate on the Hudson, adjoining that of Mrs. Stuyvesant Sherman. Of superior moral character, herself, she has a surprising knowledge of "the world" and slang, and few of the attributes of a New York society woman. Robert Elton, the young lawyer, is her legal adviser, and Olive Sherman, the disobedient daughter of an autocratic mother, is "the wealthiest and most sought after young woman in New York society." The two young people meet at a house party given by Mrs. Pratt, and the reader easily guesses the whole story in the first or second chapter. Those who read farther are given glimpses of Central Park and Claremont, New York, and the gayeties of Saratoga. Blair Maxwell-Forbes, whom Olive Sherman rejects, is worth ten millions, and according to Artist Strauss' picture, he is a good-looking young man. When Olive is in a discouraged mood over her love affairs, Mrs. Pratt regales her with such comfort as, "Cheer up, Olive. . . . The worst is yet to come." Olive listens to Robert's avowal of his love for her, ascertains that he would marry her, even if she was disinherited, and promptly responds to his request for a kiss.

Bertha M. Clay, in her palmiest days, could hardly have produced the equal of "Prudence Pratt." The fact that it is issued in cloth binding with excellent illustrations, may lead some deluded soul to believe that it is a society novel of at least the average merit. A perusal of the opening chapters suggests the need of a society for the protection of unsuspecting novel readers. [New York: George V. Blackburne Company.]



## Poultry.

## Successful Poultry Farming.

II.  
(Concluded from last week.)  
FEEDING THE LAYERS.

The laying hens at the Van Dreser farm, New York State, are fed once a day a mash of ground grains and animal meal and two feeds of grain per day. The mash consists of one hundred pounds each of wheat middlings, bran and corn meal, twenty-five pounds meat scraps or animal meal. This is mixed with separator skim milk and is fed early in the evening, as much as will be eaten up nicely. In the morning a feed of peas and oats mixed is given; at noon, corn, wheat and buckwheat, alternating—corn one day, wheat the next and buckwheat the next, and so on. The grain is sowed broadcast in the lot of straw on the floor which is renewed every two or three weeks. For green food raw beets and clover are fed. The beets are cut in two and thrown on the floor every day, and the clover is steamed and fed every other day.

The liquor or tea that is made in steaming the clover is mixed with the mash. Mr. Van Dreser considered the feeding of clover in this way a very important matter. Neither salt nor pepper is used. In winter time, in place of the meat scraps or animal meal, cut bones are fed twice a week. These are bought already cut up for 14 cents a pound, and are mixed with the mash at the rate of about twenty-five pounds to every three hundred pounds of mash.

Marble grit from the quarries and ground oyster shells are kept in the pens all the time, in boxes provided for the purpose. Both grit and oyster shells are bought at the rate of \$8 per ton.

## POINTS IN MANAGEMENT.

The success of this poultry plant hinges largely on the fact that eggs are made or produced when "eggs are eggs." The hens are coaxed to lay when prices are high, and when prices are away down, strange as it may seem, they are coaxed not to lay. The hens begin laying in the fall and lay throughout the winter, and when the bottom has dropped out of the market and his bank account is in good shape, Mr. Van Dreser goes to his hens and says to them in effect: You have done well; you are entitled to a layoff during the hot summer months; you have prevented an egg famine; you made life bearable to those who enjoy good living and to others who must shun such base articles of diet as beef and pork and beans; let the old selfish hens who listen with dull ears to the cry for eggs in winter—the old mossbacks who have no greater ambition than to do in Rome as Rome does—let them wear themselves out in laying eggs that go begging for a market when the thermometer is 90° in the shade. Get rid of that bruised and battered old plumage; see to the making of a new gown, and when the fall fair comes and eggs go skyward and my bank account needs replenishing, you will be ready for business.

Mr. Van Dreser, away back, got an idea from his father. His father was considerable of a horseman. He used to purchase horses that were, reduced in flesh, and then fed them plenty of sunflower seed. Pretty soon the old hair was shed, and the horse had on a nice new coat, and was sleek and fat. Mr. Van Dreser thought that hens would probably do just as well, but sunflower seed is cheaper. The scheme was to reduce the hens in flesh, and then give them a new coat of feathers by feeding sunflower seed. When eggs are cheap the hens are put on half rations for ten or twelve days, and this stops laying. They are then fed with a rush sunflower seed and wheat. This loosens up the old feathers, and in ten days they are put on full rations. Soon they have a new and beautiful plumage and red combs; and by the time every scrub hen in the country is getting tired of her job, Van Dreser's hens begin to fill the egg basket. He insists that they must be reduced in flesh to start the moult. The same thing, I believe, is true of rangelands. Lambs that come from the range in poor flesh when put on heavy rations will shed their wool.

It is not to be presumed, of course, that the old hens are all kept. During the following winter Mr. Van Dreser was figuring on keeping half of the flock another year. The others were being sold, many of them at good prices for breeding stock, and pullets would take their places. On account of their size the eggs from the hens are more salable than the eggs from the pullets which are smaller, especially when they begin to lay. But it was Mr. Van Dreser's experience that the pullets laid more eggs.

The laying hens are kept in the house from November till early March except the breeding stock which is turned out in the yard in February. There are no divisions yards outside. The whole flock runs together, and the hens go back to their pens at night.

Most of the surplus cockerels are sold for breeders at good prices. He also sells a great many breeders when about two months old. The price for these was about \$1 a pair, and at that rate the Leghorn will make a good squab broiler.

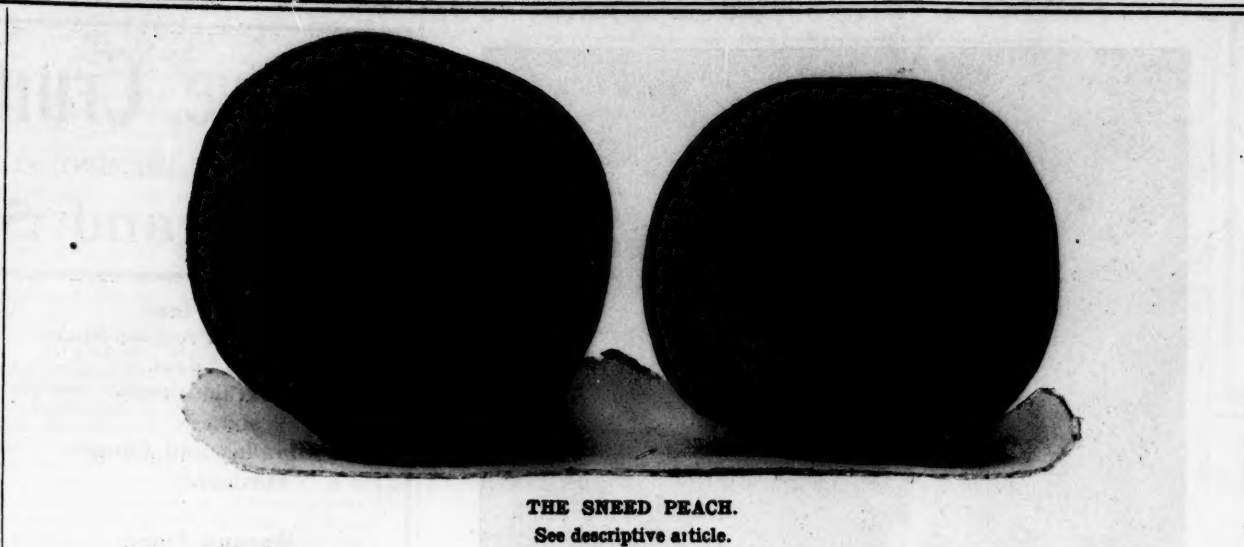
## MARKETING THE EGGS.

To the average poultryman an egg is an egg, and it is almost incredible to him to learn that when eggs were quoted in New York at from twenty to thirty cents a dozen, Mr. Van Dreser was able to obtain from forty to fifty cents a dozen. There are several reasons why he obtained such a price for his eggs. First, every egg was strictly fresh. I believe he said he shipped them by express every day. Second, there was no objectionable flavor caused by improper feeding. Third, they were of uniform size and color, and carefully selected, culls being sold separately.

## The Poultry Market.

S. L. Burr & Co. write: Since our last report there has been very little change in our market on the poultry situation. The only change that there has been, in anticipation of the Jewish holidays, the New England farmers have shipped in large quantities of their live poultry for this trade, and the receipts have been much heavier than the trade generally anticipated. That and the four or five cars of fowls and chickens shipped direct from the West furnished abundant supply for these great Jewish holidays.

Prices on live poultry if anything are easier than they were a week ago; fully a cent less. The receipts of dressed poultry have been much lighter, and it has resulted in an advance on both Eastern and Western of fully \$1 a hundred on all kinds, so that in reality our market remains practically unchanged, taking the live and dressed poultry together. We anticipate continued liberal receipts of live poultry and probably little easier prices toward the end of the week.



THE SNEED PEACH.  
See descriptive article.

Very light receipts of dressed poultry and probably little firmer prices toward the end of the week.

This is a good time for the farmers to move their poultry and turn it into cash. Opportunities of this kind come none too often for the benefit of the farmer, and we certainly advise the producers of poultry to take the benefit of all of these grand opportunities to sell their poultry.

## Horticultural.

## The Sneed Peach.

This variety originated in Tennessee, and has been in cultivation about a dozen years. It is said to have come from a pit of the Chinese eling, and is accordingly a Clingstone variety. Its chief value consists in its earliness. It is one of the most profitable of its class, being larger and a better quality than the Alexander and other early kinds.

Those who grow it are able to put the fruit into market before standard kinds are ripe, and thus secure the cream of local markets. It is not a long keeper. The fruit is of medium size, about 2 1/2 inches; form, roundish oval, slightly one-sided; skin, light greenish white with red cheek, and short, thick down. The cavity is narrow and deep, with small pointed apex and slight depression.

The flesh is yellowish white at maturity, tender, juicy and with a mild but lively flavor. It ripens the last of July. The illustration shows a typical specimen, outside and sectional view, as prepared for the fruit experiment station of Ontario. The Sneed is a profitable variety for home market, but hardly firm enough for distant shipment.

## The Cranberry Crop.

The first attempt to grow the cranberry as a commercial crop of which we ever heard was on Cape Cod, and it was begun upon a small scale and amidst the doubts of many as to its profitability, and the fears of others that if the crop was grown successfully the market would not accept what could be grown. From that small beginning the cultivation of this fruit has increased, until the crop of 1903 is estimated at 808,000 bushels, or seven thousand bushels more than last year. As is but natural, the larger part of this crop is grown in New England, which will have 432,000 bushels, mostly in three Eastern counties of Massachusetts. In the Middle States there will be 275,000 bushels, mostly in New Jersey, and the Western States 101,000 bushels, principally in Wisconsin. That State is likely to increase its production of this crop largely and rapidly, as it has abundant marshes well adapted to the growing of this fruit, and the State appropriated \$5000 last year for the purpose of developing the industry. An experiment station is testing about about one hundred different varieties, vines obtained from all sections where it is known to grow, and in Wood County, near Grand Rapids, the crop this year is expected to amount to six thousand bushels. A signal tower has been erected by the State to give the growers warning if the temperature approaches a point likely to injure the crop.

## Domestic and Foreign Fruits.

There is not a large supply of the smaller fruits in our market, and prices generally are so high as to cause a limited demand. Bartlett pears sell readily, \$1 a box for fair and \$1.50 to \$2 for choice and fancy, or \$3 to \$4 a barrel for Eastern. California \$2.25 to \$3 a box, with other varieties 75 cents to \$1.25 a bushel and \$2 to \$3 a barrel. Peaches are not plenty, only 22,911 crates last week, against 40,800 same week last year. New York baskets are 75 cents to \$1 and two-basket baskets \$1.25 to \$1.50. Michigan bushel baskets \$2 to \$3. California crates \$1.15 to \$1.25. Plums are plenty and dull, at 25 to 35 cents a basket for Damsons, 20 to 25 cents for Green Gages and others 15 to 20 cents, with California \$1.25 to \$2.75 a crate. Grapes are in large supply, but not many are first-class. Concord are 11 to 12 cents a basket, Concord and Salem 12 to 15 cents, Niagara 12 to 14 cents and Delaware 15 to 17 cents. California Tokay \$1.25 to \$1.75 and Malaga \$1.25 to \$1.50 a case. Cranberries are in better supply than a year ago and sell for \$1.75 to \$2.50 a crate, \$5 to \$6.50 a barrel, many not being colored well enough to suit buyers. Watermelons in moderate supply, but dull at \$2 to \$2.5 a hundred. Colorado cantaloupes have been at \$1.50 to \$2.50 a crate, but are likely to be higher, as a report says that 250,000 worth were destroyed by a frost at Rocky Ford last week. California oranges are in good supply, though Navel is no longer offered. Late Valencias are \$3.75 to \$4.50 a box for good stock, Sorrento \$3.25 to \$3.75 and Rodi the same, or \$2 for a half-box. Grape fruit \$3.50 to \$4.50. Jamaica grape fruit firmer at \$6 to \$8 a box. Messina lemons are steady at \$2.75 to \$3.50 a box for 360 counts and \$3.50 to \$5 for 480 counts. Pineapples plenty at \$2 to \$3 a case for Florida and \$3.25 to \$3.50 for Red Spanish. Bananas are steady and in fair supply at \$2 to \$2.50 a stem for No. 1 yellow, eight hands \$1.40 to \$1.85, No. 2 \$1.10 to \$1.40, reds \$4 to \$5 for No. 1 and \$2.50 to \$3 for No. 2 per stem, with a few fancy higher.

## The Apple Trade.

The very warm weather made the apple trade dull a large part of last week, but now there is a better demand both for home consumption and for the export trade. The supply from nearby points is not large and not very good, but the farmers bring in some boxes and barrels, for which they find a ready sale, if they make prices to suit the quality of the goods. Receipts by rail and boat last week aggregated 22,380 barrels, against 22,576 barrels for same week last year. Of these, 2253 bar-

rels were taken for export, being 1109 barrels for Manchester, 1018 barrels for Liverpool and seventy-one barrels for London from Boston. Same week last year 14,824 barrels from this port. Since the season began 14,429 barrels have been sent from here, while last year at same date 49,024 barrels had been sent. At other points shipments have been more than the amounts sent last year, and the total from all ports last week was estimated at very nearly 110,000 barrels. New York has shipped this year, up to date, over 90,000 barrels more than last year. Montreal has increased over 33,000 barrels, and Halifax has sent 29,757 barrels this year and only 632 barrels last year. The grand total from all the ports this season is 304,209 barrels, against 181,149 barrels to same date last year. European markets make much complaint of poor quality of their receipts from some points. Quotations in London Sept. 19 were: Baldwins \$3.30 to \$4.25, Greenings \$3.15 to \$3.90, New York Newtowns \$4.40, Spys and Wine Saps \$4, Kings \$4.15 to \$4.85, York Imperials \$3.65, others generally \$3.30 to \$4.25; Liverpool quotation same date: Red varieties \$4.15 to \$4.60 and green varieties \$3.15 to \$3.90. At Glasgow same date Baldwins were \$3.40 to \$3.90, Greenings \$3.40 to \$4.15, Kings \$4.40 to \$5.85, Snows \$3.40 to \$4.40 and other various lots \$3.15 to \$4.61. The markets had been active to that date, but heavy arrivals may cause lower prices to prevail.

## Clover Seed Scarce.

C. A. King & Co. say of clover seed: "What will the clover seed crop be? Ohio and Indiana raise the most. Indiana led this season. Ohio in 1897 had the largest crop any State ever raised. Those States generally raise as much as all the others combined. Michigan crop varies greatly. Illinois has raised but little in late years. Missouri and Wisconsin generally have a surplus. There are two kinds of clover. Mammoth or early comes first; medium or small is later and constitutes four-fifths of the total crop. The 1897 crop was an enormous one. It was the largest ever raised. It was a record breaker in nearly all of the principal clover seed States. Bulls found it had a tail longer than any clover. The last of it did not disappear until 1902. Some of the big bulls nearly strained themselves carrying the remains for several seasons. It caused some exceptionally low prices, which will not come again this season. The tail end of all former crops was exhausted this summer. Foreigners have very little left."

## Current Happenings.

Miss Alice Thaw, just before her marriage to the Earl of Yarmouth, sent a hundred-dollar bill to the secretary of the Society for Homeless Dogs in Washington. She stated she was induced to do this owing to her love for animals, and that she was glad to feel that she was helping the stray, four-footed friends of men even in a small way. The institution to which she contributed so thoughtfully is wholly dependent on the annual and voluntary contribution of members, and was organized in 1902 by Miss Anna Provost Thomas, daughter of the late Gen. George A. Thomas. The president of the society is Mrs. Nelson A. Miles, and among the charter members are the Countess Marguerite Cassini, adopted daughter of the Russian ambassador, Mrs. Stephen B. Elkins, Mrs. Amzi L. Barber, Mrs. A. C. Barney and Miss Elizabeth Keane, sister of Senator Keane of New Jersey. The late Lord Pauncefoot and the women of the British embassy took an active interest in the association and aided it with liberal contribution up to the time of their return to England, and Lady Pauncefoot many times carried to the home dogs without owners that she had picked up on the street while riding. The late Mrs. R. M. S. Brown, daughter of ex-Senator Davis of West Virginia, was also a generous patron of the home. She was always on the watch for friendless dogs, and frequently cared for them herself until they could gain admission to the retreat especially designed for their accommodation. One day a hurry call came from Mrs. Brown. Her yard was full of stray dogs; her own were jealous and she had "all the material for a civil war." At this time the home was in Georgetown, but the neighbors objected to canine howls at night, and dogs were taken to a new place of refuge on the Hatcher farm just beyond the District line, where the dogs do not disturb any one and have plenty of room to enjoy themselves on a shady reservation divided into three wire-fenced runs. The society raised a fund for summer expenses by a series of readings last spring given at Boundary Castle, the residence of ex-Senator and Mrs. John B. Henderson, at Mrs. Logan's house at Calumet, at the Russian embassy and at the home of Gen. Nelson A. Miles. The Countess Cassini and his adopted daughter on the afternoon when the entertainment was given at the embassy were assisted in welcoming the audience by four tiny white poodles and a pair of big tan hounds. Truly the lives of the homeless dogs of the National Capital have fallen in pleasant places. Let us hope that the poor children are equally fortunate in receiving charitable care.

On Sunday, Col. R. T. Jacob, one of the memorable men of the war for the preservation of the Union, passed away at his home in Somerville. He was romantic and was patriotic survivor of the contest, and was celebrated as the man who prevented Kentucky from seceding, and also as capturer of Gen. John Morgan, the daring rebel leader. Colonel Jacob was under General Fremont during the Mexican War, and on his return to his native State he was elected to the Legislature by the Democrats. His vote there gave a plurality of one for the Unionists, and the Secessionists were thereby defeated. He organized afterward the Ninth Kentucky (Union) Cavalry, to

which Morgan surrendered and "rode on his heels no more." Colonel Jacob had that which should accompany old age, love, honor and troops of friends, when he died at the age of seventy-eight.

The church at Cohasset, which Col. Albert A. Pope and Mrs. Pope have erected at Cohasset in memory of their son, Charles Linder Pope, has no creed except that contained in the words: "Love to God and love to man." It is absolutely non-sectarian, and Colonel Pope says that "any one, be he Jew or Gentile, Brahmin or hard-shell Baptist, or a Roman Catholic, Unitarian or Universalist, Presbyterian or Episcopalian, may unite in worshipping in the church and may find a welcome there and be made to feel at home." Colonel Pope believes that it is love that makes the world go round, and the God he worships is a God of love, with an affection for all His children like that of a good father for his son. It is said by its founder that people may belong to different denominations and at the same time belong to this church, and a judge told Colonel Pope the other day that he had come to Cohasset this year because he wanted to attend services at this church where all are welcomed at the doors by its projector and the religious leader, the Rev. Cecil Harper, who was formerly a Methodist clergyman, and later a Congregationalist. The organization which has charge of the church work is called the Pope Memorial Association, and the property is held by trustees. It is well to recall all this at the close of the summer season, when the church is most largely attended, on account of the influx of summer residents, and to draw attention to the fact that many attend this place of worship who would not go anywhere else during their absence from their city homes. The Rev. Mr. Harper does not prepare his sermons, and they have all the attractions of a friendly chat on sacred subjects, in which theology is conspicuous by its absence. Another pleasant feature of the services is the singing, which is entirely voluntary and full of spirit and fervor. Even if Colonel Pope should die, but we hope he has many happy years before him, the cost of caring for the church will be met through his generous provisions. This shows far-seeing and practical philanthropy as well as the kindly disposition of one who loves his fellow men without regard to creed or nationality.

Jacob Riis, the author of "How the Other Half Lives," resides at Richmond Hill, N. Y., and obtained the information contained in the volume by living with the people he described. It created a sensation in New York and led to many reforms in the tenement districts. He is a Dane, and began his philanthropic labors in his native country. He has worked in the United States as a brick-maker, a carpenter and a cabinet-maker, and for years was a reporter at police headquarters in New York. President Roosevelt, when his train stopped recently at Richmond Hill, paid a glowing tribute to Mr. Riis, and thus excited new interest in the man. When Theodore Roosevelt was the police commissioner of the metropolis, he desired Mr. Riis to be a member of the mayor's cabinet. When he was governor of New York, he asked Mr. Riis to accept a position at the head of one of the State bureaus, and when he became President of the United States, he indicated that he would like to have the reformer Commissioner of Immigration. He, however, wanted nothing from the President but his friendship, which he prizes highly. To use Mr. Riis' own words: "I have never asked him for anything except when I thought some reform was needed. For instance, I thought that the names of the soldiers who died in the Philippines should be added to the list of those who died in the war, and that thousands of mothers could not be in suspense for six weeks until mail advices came. The President at once gave an order that this should be done." Mr. Roosevelt, while police commissioner, was frequently in the company of Mr. Riis, and they made tours of the city together at night visiting tenement houses and waking policemen who were asleep in various convenient retreats, when they should have been attending to their duties. Mr. Riis is no longer young. With his wife and family he recently celebrated his silver wedding, but he still retains an intense sympathy for struggling humanity. President Roosevelt is his ideal of an American citizen, because he represents moral force and right principle.

## The Saunterer.

As I turned the corner from Federal street into Franklin street yesterday, I saw in a window of the extensive china store of Jones, McDevitt & Stratton a play bill of the old Boston Theatre, not the present one, dating back to 1847. It announced that the Tiennoise Children would appear in three ballet specialties. How many people remember this juvenile troupe which Madame Weiss brought to America from the Austrian capital! And yet one of this company of fair young girls, long after she had grown to womanhood, lived in this city of Boston, and was an honored mother, and I believe grandmother before she died a decade or so ago. Her husband, who still happily survives her, is one of our veteran orchestral leaders whom everybody respects and likes. But think of it—1847! That was fifty-six years ago, when James E. Polk was President of these United States, and was visiting the "Hub," not then so named, however. He was invited to the theatre on the occasion mentioned in the programme, and I hope he went there and enjoyed the dancing of the graceful little girls from Vienna, which appeared farther away from Boston at that time than it does now, when we would laugh at European news which took fourteen days to get here. There was no Atlantic cable then. "Cyprus Field's" did not come until thirteen years later; and what a to-do we made over it. But the dancers! Ah, yes, they were at

## MERCHANTS AND MANUFACTURERS FAIR

OPENS IN MECHANICS' BUILDING, BOSTON, OCTOBER 5

EVERY INDICATION POINTS TO THE MOST SUCCESSFUL YEAR SINCE ITS ORGANIZATION IN POINT OF EXHIBIT AND ATTENDANCE.

the playhouse, which stood on the site of the warehouse just referred to, when there were still residences in the immediate vicinity. Charles R. Thorne, Sr., was then the theatre's manager. Those who recall him remember him principally as the father of Charles R. Thorne, Jr. And yet he was a dashing melodramatic player himself in his day. Great was he as Don Cesar de Bazan long before Charles Fechter came to these shores and before Alexander Salvini (son of Tommaso) was born. Handsome, too, was Mrs. Thorne as Maritana, though she must have had many children at the time at home. "Bill" and "Tom" and "Charlie" and Emily and "Ned" as I recall them, all of whom, with their father and mother, have joined "the innumerable caravan that moves to the pale realms of shade." Mrs. Thorne's name appears in the bill in the comedietas that were played between the dances, which were quite long and ingeniously intricate. So does that of Mrs. W. H. Smith, long a favorite in Boston, and the aunt of George Riddle, the reader, and the late Kate Field of distinguished memory. The Tiennoise Children afterwards went to the Howard Athenaeum, where I saw them for the first time as a little lad, in the Show! Dance and the Flower Dance, which then had not lost the gloss of novelty. The old play bill has awakened many pleasant memories. Look at it as you go by.

Recollection of the early days of the civil war were revived at the house where I was visiting one night this week. There were present a Union veteran of those troublous times and an old lady who had never changed her name, and who remembered the same trying period. When our host introduced these two people to each other, a peculiar expression came over the face of the old soldier, and he said:

"I have good reason to remember that name."

The old lady looked mystified and replied, "I do not think, sir, we have ever met before."

"Not as you remember," was the answer, "but when the 1st regiment marched down State street on its way to Washington I said to a girl standing on the sidewalk with a crowd of her young companions: 'Give me your handkerchief, sis. I got what I requested, and I carried it all through the war. I have it at home today as one of my treasured relics of the days when I wore the blue. It was yours.'"

"But how do you know that?" mischievously queried the lady.

"Your name was on one corner," was the prompt answer, "and I should never have recognized its owner if he had changed her name."

"Well, keep it still, if your wife does not object," was the final comment of the old lady, as she sat down at the piano and played "When Johnny Comes Marching Home Again," which "Pat" Gilmore composed long before the Peace Jubilee.

Now I do not want to complain. I'm not a chronic bleater, but I maintain that when you order a fish chowder there ought to be some fish in it. Otherwise it is like the tragedy of "Hamlet" with the melancholy prince left out. But I had before me yesterday in a somewhat pretentious restaurant a soup plate full of hot milk with a few port scraps and several potato cubes floating therein. All the fish had swam away evidently, and I longed for the chowder festival stew with one oyster in it. That at least would have been an apology. I said to the attendant:

"Take this away and bring me a broiled live lobster that has not been dead more than a week. There may be some meat left in its shell."

The arrival of 6500 immigrants in Boston last week is reported to have broken all records for this port. Luckily the greater part of them were going farther West, where there is more room for them. If they will go to help grow the grain and meat that the European markets need to buy they may increase our export trade, and will also increase the home market for our manufacturers. We may not make good American citizens of them all, but the next generation may become so.

Wheat, including flour, exports for the week ending the seventeenth, aggregate 1,000,000 bushels, against 3,045,040 bushels last week, 5,435,323 bushels this week last year, 3,840,674 bushels in 1901 and 3,538,857 bushels in 1900. For eleven weeks of the cereal year they aggregate 35,164,251 bushels, against 35,032,867 bushels in 1902, 39,556,732 bushels in 1901 and 35,500,858 bushels in 1900. Corn exports for the week aggregate 787,167 bushels, against 844,818 bushels last week, 49,008 bushels a year ago, 611,258 bushels in 1901 and 2,134,205 bushels in 1900. For eleven weeks of the cereal year they aggregate 6,856,000 bushels, against 516,875 bushels in 1902, 10,638,956 bushels in 1901 and 36,176,947 bushels in 1900.

The college year of the Rhode Island College of Agriculture and Mechanical Arts opens very auspiciously, the attendance being about twenty per cent. above that of last year, with probabilities of a considerable further increase. The freshman class in college numbers twenty-two, with a large proportion of them coming from high schools and practically all of them Rhode Island students. Nearly all the students of last year are back. One of the most gratifying features is the increase in the number of agricultural students. Mr. J. Weston Hutchins, the new superintendent of college extension, has arranged, and plans are being made for extensive work in demonstrations, Nature Guard work in the public schools, and co-operation with the Board of Agriculture in Farmers' Institutes.

It is reported that the yield of apples in the fruit belt of Illinois will not exceed twenty-five per cent. of a full crop, and that they are mostly of inferior quality. But the orchards on a tract of 1200 acres are an exception. There are two thousand trees that are estimated to have fifteen bushels each, all of superior quality. The tract is protected on three sides by a spur of the Ozark mountains; but the owner attributes much of its success to his persistent spraying to protect his orchards against the insects and fungous diseases that attack them. He says his spraying on this tract has cost him \$1300.

The cranberry growers seem to be holding back their stock hoping that the advance which has been made in the prices is but the beginning and that they may realize even better rates next month. The total receipts in Boston last week were only 1036 barrels, while the same week last year there were 2600 barrels, in both cases reducing the boxes to their equivalent in barrels. It is not for us to say whether they are wise or foolish in so doing, but if shipments begin to come freely prices may break under them. Massachusetts supplies a little more than one-half the

## Mechanics Fair

### Visitors Stop at the UNITED STATES HOTEL

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Something new in SAWING RIGS also.

Honest goods, fair prices, square treatment.

ATLANTIC GASOLINE ENGINE CO., 195 HIGH ST., BOSTON.

cranberries grown in the United States, but the other half has an effect on the market that should not be forgotten, and high prices will reduce the demand.

—A grain broker of San Francisco, in close touch with the grain interests of the West and Northwest, says that while the crop outlook is not so promising in his opinion as generally believed in the East, the western section of the country was never in so strong financial condition as it is today. He says that the demand for flour from the Orient is increasing at a tremendous pace, and that there is now about six cents a bushel more profit in shipping flour to China than in shipping wheat to England.

The Northampton Massachusetts Poultry Association will give its annual exhibition this season on Dec. 8-10. The secretary expects a nice score card report.

—The shipments of wool from Boston to date from Dec. 31, 1902, are 107,141,286 pounds, against 109,116,541 pounds at the same date last year. The receipts to date are 232,266,934 pounds, against 259,529,459 pounds for the same period last year. The advance of five to ten per cent. in prices of crossbreds at London has given additional strength to the local market, particularly on medium grades. Fine wools are also firm abroad, so that our whole market is benefited. The business this week has shown some improvement, and is more evenly distributed through the trade.

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# MASSACHUSETTS PLOUGHMAN

TELEPHONE NO. 3707 MAIN.

The new caucus system seems to have systematized.

No one can say that the route of the Honorable isn't published in time for everybody to select places along the line of march.

To masquerade as a fascinating young woman is not a surprising light and happy escapade for a young gentleman of the name of Butterfly.

Is it possible that good old refrain, "punch, brothers, punch with care," has been actually forgotten by some of those whose daily duty is to punch?

Uneasy lies the head that wears the crown of Servia. According to a recent story King Peter has lately received an anonymous goliathine note labeled "for the execution of the regicides of Belgradia."

Taking into consideration all the exuberance of the sunny Italian nature, it is worthy of note that little Italy celebrates its "Fourth" without either burning or blowing up a certain proportion of its citizens.

Now that the students of the Kentucky Bible College have obtained the permission of the authorities to enter the football arena, it is pertinent to inquire whether they will do unto others as they would that others would do unto them?

Nothing, apparently, will restrain Mr. Nation from continuing to pain and disturb humanity by compelling two points of view simultaneously. Now that she is going on the stage many a thoughtful citizen will be sadly torn between the enjoyment and the despondency of the spectacle.

Columbia University is to be more than ordinarily congratulated on her new statue. A statue is not always an unmitigated blessing in these days of much statuary; but in this case Sculptor French seems to have given the New York university something in which she may be permanently happy.

The average cost of the raw sugar imported into this country for the year ending June 30 was lower than ever before, having been only \$1.71 per hundred weight. We shall not go to raising beets for sugar makers while it requires 750 to one thousand pounds to make as much sugar as can be bought for \$1.71.

The news from Newport makes it evident that one does not always call a departing steamer by jumping for it. What is more the person who jumps risks not only life itself, but a certain temporary loss of personal dignity. In making a steamer it is perhaps better to be late than never; but it is far better never to be late.

It is often with sorrow that one looks too closely at a picturesque statement; but when we are told that "America would not be a very desirable place to live in if Christian missionaries had never taken any interest in our ancestors," even our respect for the missionaries cannot prevent our wondering which of our ancestors the reverend speaker referred to.

Those lovers of the picturesque who often wonder why it is not possible for Boston to have its sidewalk cafes similar to those of Paris should be interested to learn that even at the French capital there are persons so obtuse that they are even now agitating against these same cafes on the prosaic ground that they take up altogether too much room on the sidewalks.

The attention of the gods need hardly have been called from high Olympus to simple Hartford, where a building inspector and an alderman have been warring each other certain sums of money that each could eclipse the other in the art of vocalization. One can indeed, almost imagine the gods hurrying to obtain a vantage point over the clouds and enthusiastically calling to each other to come and look and listen.

Now that summer, and its flirtations, is practically over, the time seems ripe to imitate the example of the women of Schweina, Germany, and form an American chapter of the Society of Unhappy Lovers. The society which includes even those widows who can honestly declare that their affections have been trifled with, solaces its members by exchanges of sympathy, and, so we suspect, occasional "papers."

An English paper boasts that instead of beef being higher priced in London since they stopped the importation of live stock from Argentina, it is really two-pence, or four cents, a pound cheaper at the wholesale rates. The fact that the year 1902 was a good year in the United States enabled the cattlemen to fatten their stock in 1903 and sell them lower than Argentina competition forced them to sell. We like better to read of cattle exports than of grain exports. It probably means some profit to the feeder, and certainly means less exhaustion of the fertility in the soil.

The traffic in Rocky Ford cantaloupes from Illinois is an instance of how a good business may grow rapidly from a small beginning. In 1885 a resident of Marion County brought a pocketful of seeds from Texas where he had been living. The Illinois soil and climate proved so favorable, and the melons so suited those who began to grow them for home use, that a few were shipped to Chicago. The returns encouraged other farmers to plant them, and it is reported that a crop worth \$100 to \$200 per acre is not uncommon there, and one acre has netted \$350 to the grower in a single crop. The land which they are grown on was valued at about \$10 per acre twenty-five years ago, and now it would sell readily at \$100 per acre if put on the market. This is but one instance of learning what the land is adapted to produce and then making a special effort to grow that crop and find a market for it. There are many acres of land in New England, now producing little or no income to the owner, that might be profitably worked if put in the crops for which they are best fitted.

The fact that pork packers are receiving a smaller number of hogs than at this date last year, or that the prices have advanced during the two weeks past, does not necessarily mean that the price of pork here is likely to go up to the figures of one or two years ago. The corn harvest is from two to six weeks later in the West than in average

years, and as the farmers there do not begin to force the fattening of their hogs until they are very sure how large the crop of corn will be, the heavy shipment will not be likely to come forward until November, while usually the spring pigs are sent forward in October. The receipts up to the present time are principally such hogs as have run in the feed after the fattening cattle, and they are nearly all sent away, though some will hold them perhaps a month longer. It is very probable that the highest prices will be reached in October, while there will be a decline, possibly below present rates, after November comes in. Those of our readers who grow hogs to sell will scarcely find it profitable to feed them more than a month longer if they can get them ready for the slaughter in that time.

## Concerning Luxury in America.

A very interesting set of statistics and some suggestive reflections concerning the growth of luxury in American life are presented by Mr. Ralph D. Paine in the current number of the World's Work. The conclusion to which Mr. Paine has been led by a careful examination of facts and figures which he has collected is that luxury, though seemingly on the increase in this country, is not demoralizing the nation or undermining its economic efficiency. Expenditure for luxuries seems to be assuming more wholesome form; and the increase of savings and the development of industry are quite keeping pace with the growth of luxury. The various forms of sport, it is found, constitute the chief outlet in luxuries. Golfing, yachting and automobilism are the heaviest items in this account. But no sane man would declare luxury of this sort demoralizing, for the three sports in question have a highly beneficial effect on the participant, while they at the same time encourage valuable industries and employ much capital and labor. Horse racing, another type of luxurious pastime, is less easily defended. But even the turf is not to be condemned unqualifiedly. In spite of the gambling and the drinking associated with the race track, the sport itself is a noble one. It is interesting to note that while these wholesome forms of luxury have been growing the consumption of alcohol and tobacco has been decreasing.

Upon this point Mr. Paine writes: "Those most conspicuous in display of costly luxury are alleged to be drinking more than is good for them, and to be 'making champagne flow like water.' Yet despite the increase in standards of outlay for luxuries there has been a decrease in the consumption of champagne in recent years." The falling off during the ten years for which the writer then quotes statistics is shown to be ten per cent. The importation of distilled and malt liquors has not increased in ten years, and the importation of tobacco, cigars and cigarettes has decreased sixteen per cent. And while there has been a notable increase in the domestic production of beer in the last two decades, the ten years between 1890 and 1900 recorded a decrease of eight per cent. in the output of whiskey and other distilled liquors. Concurrently with the expansion of luxury has come, moreover, a notable increase of savings. "The increase in population between 1890 and 1900 was only twenty-four per cent," says Mr. Paine, "the increase in direct savings was eighty per cent." All of which would go to show that, though the automobile rages, the office boy plays golf and Tom, Dick and Harry go yachting on Sunday, things are not at all in so bad a way with us as the pessimistic economists would have us think.

## Mail Delays.

There are many things in connection with our postal regulation that need reforming. The postoffice is run for the people by a government of the people, and those who pay for its maintenance should enjoy all the privileges possible under its direction. Yet the reverse seems often to be the case. For instance, a gentleman of this city, visiting Medora, N. D., mailed a business letter to Boston on Sept. 7. It was detained at a station at Jamestown, N. D., one hundred miles distant, for postage, one of the two stamps put on it originally having dropped off in the course of its transportation. The gentleman for whom the communication was intended was notified that two cents were due on it, and that he must make up the deficiency before the letter could be forwarded to its proper destination. The consequence was that it reached him on Sept. 16, nine days after it was posted.

This long delay could have been easily obviated if the letter had been immediately dispatched and the debt of two cents collected in Boston. Common sense should rule in our mail service, so that no one's business need be seriously interfered with by annoying complications and unnecessary annoyances.

## The Study of English.

At this beginning of the school year it seems not unfitting to call the attention of children and their parents to the importance of studying English. While there is much to be said in favor of the elective system, now so largely in vogue in our schools, this objection to the plan may certainly be urged that occasionally a child may complete a high school course without having gained any adequate knowledge whatever of that most important and valuable subject, English literature, and of how to write easily and graphically in his mother tongue. Writing does not come by nature. Nature has a great deal to do with it, but the art of writing has to be learned like any other art, and, as in every other art, one must learn the whole of it before being able to get its mechanical part. How the art itself shall be taught is an important question upon which preparatory schools and colleges are spending much thought. Meanwhile, however, there is here and there a boy or a girl who, in the pursuit of zoology, phonography or some other of the big names now on the high school catalogue, quite forgets that no man or woman can be educated who does not know English. Very truly has it been said that these are the days of slovenly, slapdash writing, in which spelling is often dubious, syntax demoralized, punctuation a lost art and chirography a Chinese puzzle. These things, to be sure, are not the most important things in literature, but they none the less count immensely; and when they are added to the greater things—imagination, intuition, originality—there is always reason to expect productions of sterling worth. Yet it is not so much the literature side of English, for we cannot all be authors, but the English of every-day life that the high school boy needs to have kept before him.

It is greatly to be hoped that one outcome of the movement to make commercial education a part of the school course will be an improvement in the attitude of Americans of all ranks toward their correspondence. It is astonishing how neglectful many courteous-seeming people are in this matter. "Always put off as long as you can answers to letters which ought to be sent at once"



RT. REV. W. N. McVICKAR,  
Episcopal Bishop of Rhode Island.  
(From a copyrighted photograph by J. E. Purdy.)

we might conclude to be the motto over thousands of desks in this country. In England and on the Continent it is considered a gross breach of etiquette to ignore one's correspondents, and well-bred people of two generations ago were brought up to deal with the letters each day's mail presented as regularly as the sun went down. If the materials for a reply could not be reached the same day the letter was received, its receipt was courteously acknowledged and attention to it promised. Young men in business houses were then told, an old merchant informs us, that a letter was to be treated with the same courtesy as should be shown to a caller. They were taught that not to acknowledge the receipt of a communication was equivalent to turning one's back upon a man who asked a polite question, an unpardonable act of gross rudeness.

Yet of this act, as it applies to correspondence, men of every rank in this country are constantly guilty. Can it be that we have not time for common politeness? It is not merchants and business men alone who offend in this respect. University professors, the clergy, men in exalted official position, literary men, and men whose education and training should have taught them thoroughly the duty of politeness to those who approach them by letter, frequently treat their correspondents to the insult of not acknowledging the receipt of or replying to communications. We remember to have heard a minister of western Massachusetts, a man who is constantly asking the public for money with which to advance "his admirable philanthropic work," remark: "I know it is too bad but I really have to do my correspondents the discount of not replying to their letters. I cannot get the necessary time." Of course there seems an excuse for this hard-pressed man, yet none the less obviously is it his duty either to set up some system by which questioners shall be satisfied, or to cease begging the public at large to help him. It appears that our young people need to be taught in school that a letter demands an answer as much as they need to be taught how to reply clearly and elegantly to any communication addressed to them.

## A Highly Creditable Report.

The forty-second annual report of the directors of the Maine Central Railroad Company for the year ending June 30, 1903, is a clear and explicit statement of the condition of the company of which Mr. Lucius Tuttle is the efficient and energetic president. From the table of receipts we learn that the company's fiscal year has been prosperous, the gross income from all sources having increased, as compared with that of the previous year, \$386,233.37. Of this increase \$142,319.54 was derived from passenger, mail and express transportation, \$204,836.64 from freight transportation and \$39,467.19 from miscellaneous sources. There was an increase in the operating expenses of \$330,006.09, but fully \$150,000 of this was due to the high price paid for locomotive fuel on account of the coal strike, and \$67,700.39 to the advanced wages paid to employees. The year's payroll amounted to \$2,251,075.52—46.11 per cent. of the year's operating expenses, or 33.43 per cent. of the gross income from all sources. The year's surplus income—over and above its operating expenses, fixed charges, sinking fund and dividend payments—amounting to \$108,627.99, has been added to the contingent fund established last year, which now amounts to \$170,639.04. The dividends declared during the year, including the dividend payable July 1, 1903, amounted to a total of \$298,575.00, 14 per cent. quarterly.

The company intends to keep strictly abreast of the times in rebuilding the repair shops at Thompson's Point, Portland, Me., which were burned in the spring, and modern ideas will be introduced in its construction, which is expected to be completed in the next six months. Seventy-five thousand dollars, properly included in the year's operating expenses, in addition to the \$33,922.33 insurance collected, has been appropriated for the work which promises to be a great credit to the enterprise of this progressive and up-to-date company.

All the promises made last year have been faithfully fulfilled, according to the report, which is an entirely satisfactory document that will, no doubt, meet with universal approval from the stockholders at their meeting on Wednesday, Oct. 21, 1903.

## A Deserving Mission.

There is no charity that is more appealing than the Children's Mission to the Children, which carries on its grand work from 277 Tremont street. It is now in need of assistance, the expenses of the year closing on May 31, 1903, exceeding that of the income about two thousand dollars. The receipts from the Sunday schools, which furnish its principal support, have for some reason dropped off in part, and an awakening of interest in the mission is imperatively demanded. It has done in the last

half century and more an incalculable deal of good in giving a temporary home to the little ones, whose parents, through sickness or lack of means, were unable to care for them for the time being, and in procuring Christian homes for boys and girls who were left destitute through the improvidence, dissipation or death of their natural guardians. The fifty-fourth annual report of this institution just issued is full of matter that will interest the philanthropist inclined, who can contribute money or clothing or in any other way help on a genuinely deserving cause.

## Religion and Good Citizenship.

One is reminded of poor Jo in "Bleak House," when one is told of a man of eighty-seven who did not know that the Saviour had been crucified, that a girl of seventeen had never heard of Jesus Christ or Adam and Eve, and that a business man was not familiar with the name of Judas Iscariot. These facts were brought out at the meeting in Hayes Hall, Franklin-square House, last week, to consider measures for taking the religious census, which is planned to begin in Boston on Oct. 17. Surely the need of such a census can be hardly denied when such statements are made, for they indicate a want of knowledge of the fundamental points of Christian belief that is lamentable. There are thousands of non-churchgoers in this city, men and women who do not give God a thought on the first day of the week, and who hardly believe in His existence, though they are not professed atheists. Indeed, in our own experience we have met many degraded wretches who said that if there was an all ruling Creator He did not care for them. The census will unearth people of this kind and furnish religious teachers and reformers with fresh fields of labor. The workers in this new movement, so far, include twenty-four ward officers, 183 precinct officers and 12,300 actual census takers, and all of these are cheerful volunteers.

Co-operation in the census taking is expected from colleges, and Wellesley is willing to send hundreds of its students to aid in this labor of love, and helpers to the number of 350 are probably insured from Franklin-square House, while the Massachusetts Institute of Technology and Boston University have given assurance that their aid will not be lacking in promoting the success of this Christian enterprise.

The Rev. Walter Laidlaw, executive secretary of the Federation of Churches and Christian Organizations of New York city, said with emphatic truth at the meeting that the time is coming when the population will be divided into those who live by bread alone and those who have learned that religion is the underlying foundation of our national republic. The other speakers made addresses that were equally important in setting forth the necessity of the census, and they included the Rev. George L. Perrin, the Rev. George Hodges, Father Osborne and the Rev. A. H. Plumb. The endorsement of these gentlemen and that of others equally eminent ought to insure the triumphant success of a movement which is in the direction of developing good citizenship among the masses.

## Shall the Orchardist Consider Quality?

[From address of G. T. Powell of Kent, N. Y., at the Boston Fruit Convention Sept. 12.]

In no one thing does high quality enter more largely than in the food we eat; and in fruit may be found the most highly prized luxury which is purchased at the highest cost of any foods that are offered in our markets.

This brings us to the subject of varieties. In apples, of which we have a very large number of varieties of all grades of quality, so to flavor, there are a few well-established, well-known standard sorts that have commanded first attention in all markets. Among these most prominent may be mentioned in summer varieties the Red Astrachan, Benoni, Early Harvest, Sweet Bough, Williams, Yellow Transparent. This class of apples is used more largely for cooking purposes than for dessert—and from these might be selected, according to the section or locality, as possessing excellent cooking quality—and in general demand the Astrachan, Sweet Bough, Williams, the two last named when ripened coming within the list of excellent dessert fruits.

In the autumn varieties there is an imposing number to select from. Alexander, Duchess and Twenty Ounce may be considered as highly profitable varieties, yet not possessing the highest quality. Their chief value is in their cooking quality. While the Gravenstein, Fameuse, Porter, Rambo and Smokehouse may be ranked among the finest of dessert fruits.

With the exception of the Alexander, the first-named varieties are generally large yielders, while the last, with possibly the Gravenstein to be excepted, are equally productive.

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In the planting of commercial orchards of winter varieties, we would follow the same principle—choosing those varieties that combine the highest quality for both dessert and cooking purposes.

The Rhode Island Greening may be taken as a standard representing combined high quality. It never disappoints wherever it may be found upon the corner stand, as an after-dinner apple, or in any cooked form that may be desired. Yet with the failure of the present orchards, this grand old standard of highest excellence will largely pass out, for new orchards are not to much extent being planted, and it is being rapidly superseded by a different type represented in the most showy, attractive, but woefully disappointing Ben Davis.

Take away the color of the Ben Davis—its one quality only of attractiveness—and but the most limited quantity of it could be sold in our own or in any foreign market.

Are commercial growers using the best judgment in planting a variety so exclusively, with but one quality, its color, as the chief incentive to the buyer to purchase?

The positive effects of such policy on the part of the grower is to discourage and to depress the consumption of his own product and to encourage competition from other sources. If we are mistaken in judgment upon this point, will any grower of the Ben Davis, when away from his base of supply and desiring an apple to eat, step up to a corner stand and buy one arrayed in all its glory of color, in preference to a Rhode Island Greening, a Grimes Golden, a Yellow Bellefleur or a Roxbury Russet, if they are upon the same stand with their plain, unpretending color and give his reasons for such preference.

So diversified are conditions as to soil and climate that to recommend varieties best adapted to a locality is difficult and impractical. We speak of varieties only as representative of the high quality that it is desirable to produce, and the questions of hardiness, vigorous growth, productiveness and carrying quality must be worked out by the grower wherever he may be located.

In winter varieties of apples, the Newton Pippin commands the highest value of any variety that is shipped to the English market. At times it has sold for eighty shillings English money, or \$20 per barrel. From the Robert Pell farm at Esopus on the Hudson, it has sold for \$22 a barrel. It is not fancy color, but rather the keen discernment and appreciation of exceedingly fine flavor in the Newton that draws these high prices from the English consumer. The King, Esopus, Spitzenberg, Jonathan, McIntosh, Northern Spy, Hendricks and Red Winter Sweet represent a range of varieties that possess the finest flavor, that are highly attractive in color, that are in general demand and sought for at the highest value.

The commercial grower will raise the objection that the King, as a tree, is constitutionally defective, short lived, and on that account is not a safe or profitable variety to plant, that the Spitzenberg does not yield enough fruit to pay, that the Jonathan is open to the same objection, besides being a slow grower, that the McIntosh drops its fruit badly, while the Spy is a poor keeper and bad shipper, and that these varieties may be grown with profit only by those who can place them in a special line of fancy trade.

Admitting that to some extent these criticisms may be true, the grower must rise superior to these difficulties. The breeders of live stock are constantly confronted with the same character of problems, but they successfully meet them. They desire to breed from superior stock, that may have weakness or defect in some important points. If this occurs in the dam, a sire is chosen who is particularly strong in that particular point, with the result that ideal offspring is obtained.

The same principle may be applied in the propagation of trees to overcome some weak point in a very desirable variety.

For a number of years we have been growing the King, worked upon the Spy, a very much stronger and more vigorous stock. Not only are these trees showing great vigor in growth, but they are developing large bearing surface, and are producing regular annual crops of superior fruit. We are working upon the same line with the Jonathan, the Spitzenberg and the McIntosh.

This is a field that has in its possibilities at present not fully understood, and we may be able to grow in the greatest abundance varieties of the highest quality, but with some weak tendency, and with them largely supplant varieties of low grade.

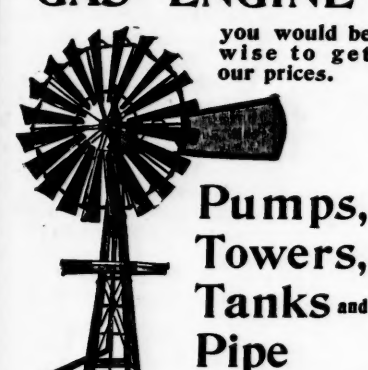
As a forceful illustration of the increasing discernment of the consumer and of his future demands for higher quality in the products which he consumes, a Pennsylvania town may be mentioned that had grown to a high degree of prosperity through many years of the production of potatoes of recognized fine quality. A new variety of potatoes was introduced that gave an enormously increased yield per acre, and every grower cast off his old varieties that had built up his home and brought to him all he had of worldly success; but the newcomer, while adding thousands more of bushels in quantity, was poor and disappointing in quality, and the consumer who had for years known the uniformly good character of the potatoes from this township, and has been willing to pay above the regular market price to obtain them regularly, dropped

out the new suddenly when it reached them, refused to use it, and an entire community, highly prosperous from its one specialty of a high-grade product, was quickly overtaken by disappointment and ruin by lowering the standard of its most important product. Never in the history of fruit-growing has there been the extension of orchards upon such enormous scale as at the present. When these shall come to their full power of production, then will come the real test of the value of varieties, and those which have the highest and best quality will best stand this crucial test.

By that time we shall have a broader knowledge of the fungous attacks upon the finer varieties, and be better able to protect them; we shall have better shipping facilities for more delicate fruits. We shall have far more knowledge of the principles of cold storage and the several problems that enter into the successful holding of very choice varieties, so that a thick, tough skin will be eliminated as a requirement for the long keeping or safe shipping of the more delicate varieties.

The only hope of the fruit grower for the future is in the production of the highest quality, for upon that depends wholly the largest possible increase of consumption to keep up with the enormous increase in production which will soon be felt in our markets of the future.

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**KNITTED INSERTION AND EDGE.**  
Cast on 15 stitches, knit across plain once.  
1st row—Four plain, narrow (over, narrow) twice, over, 5 plain.  
2d row—All plain, except to purrl the loops. All even rows the same.  
3d row—Three plain, narrow, over, narrow, over, 1 plain, (over, narrow) twice, 3 plain.  
4th row—Two plain, narrow, over, narrow, over, 3 plain, (over, narrow) twice, 2 plain.  
5th row—One plain, narrow, over, narrow, over, 5 plain, (over, narrow) twice, 1 plain.  
6th row—Three plain (over narrow) twice, 1 plain, narrow, over, narrow, over, 3 plain.  
7th row—Four plain, over, narrow, over, knit three together, over, narrow, over, 4 plain.  
8th row—Five plain, over, 3 together, over, narrow, over, 5 plain.  
9th row—Repeat from first row.  
Edge to match—Cast on 13 stitches.  
1st row—Slip 1, 1 plain, over, narrow, 3 plain, narrow, over, narrow (over, 1 plain) twice.  
2d row—Knit plain, purling loops, all even rows the same.  
3d row—Slip 1, 1 plain, over, narrow, 2 plain, narrow, over, narrow, over, 3 plain over, 1 plain.  
4th row—Slip 1, 1 plain, over, narrow, 1 plain, narrow, over, narrow, over, 5 plain, over, 1 plain.  
5th row—Slip 1, 1 plain, over, narrow, 3 plain (over, narrow) twice, 1 plain, narrow, over, narrow.  
6th row—Slip 1, 1 plain, over, narrow, 4 plain, over, narrow, over, knit 3 together, over, narrow.  
7th row—Slip 1, 1 plain, over, narrow, 5 plain, over, knit 3 together, over, narrow.  
8th row—Repeat from first row.  
EVA M. NILES.

## Queer Foods.

Human nature may be the same the world over, but tastes in matters of cuisine vary a good deal.

For instance, in Arabia horse flesh is a favorite article of food. The flesh of the elephant is parished with rest in certain parts of India.

Visit Hindostan and you will find the miserable parishes contending with dogs and vultures for carrion.

Chinese taste, as we all know, runs to cats, dogs, bears' paws and birds' nests.

In the West Indies there is a certain large caterpillar found on the palm tree which is reckoned a luxury of diet, while in Java the nests of swallows are considered edible.

Inhabitants of portions of Sweden, Finland and other countries eat clay with gusto; indeed, it is partaken of in all the countries of the torrid zone.—Philadelphia Ledger.

## Luxuriant Hair.

"Nearly every girl can have luxuriant hair if she knows how to cultivate it properly, but ninety-nine out of a hundred are ignorant as to the right methods to employ," said the hairdresser to President Roosevelt's family, in conversation with a New York Tribune reporter, while in the city recently.

"The principal thing to look to," he continued, "is to keep the hair and scalp thoroughly clean, but not overdo it. For a normal head of hair shampooing once a month is quite sufficient if one is living in the country. In large cities, however, where there is generally a lot of dust and smoke flying around, a shampoo twice a month does no harm.

"Many have a habit of putting a lump of soda into the shampooing water, because it makes the hair fluffy and dries it quickly. I never advise my women patrons to do that, for the reason that it renders the hair brittle and fades the color. The best shampoo 'powder' I know of is the yolk of an egg beaten in a cupful of cold or tepid water. This, when rubbed well into the scalp by the tips of the fingers, cleanses the scalp perfectly, besides acting as a tonic to the hair. I may say, however, that if it is not washed off thoroughly with several rinsing waters—two waters, at least—it becomes injurious.

"The best way of shampooing the hair is always to turn it over the face after brushing it well up from the back. Then, when it is washed, divide it by a parting through the center of the head, and let it fall down over the shoulders after squeezing out all the water possible by twisting it tightly. The hair should never be dried quickly by sitting in front of a stove. A little gentle fanning is the best way, but first rub a little alcohol into the roots. This prevents catching cold. Rub the hair with warm towels, and when perfectly dry divide it into strands, and comb out the tangles, beginning at the ends.

"Plain cold water is undoubtedly the best tonic for the hair, and the scalp should be massaged every morning, for, say, five minutes, with the fingers dipped in cold water. A gentle pulling of the hair against the roots is also a good thing, in that it stimulates the circulation. The hair, too, should be brushed for ten minutes night and morning with a long, stiff bristled brush."

He then gave the following lotion for dandruff, which he claims to be effective: "One teaspoonful of powdered borax, half a teaspoonful of sulphur, six ounces of rosewater and one ounce of spirits of rosemary."

## Cure for Hay Fever.

Dr. F. R. Stowell of Worcester, Mass., contributes to the New York Medical Journal a suggestion for the cure, or at least for the relief of hay fever so simple—so absurdly simple, people who have suffered for years from that most vicious of the minor maladies may be inclined to say—that one searches carefully through his article for a hint that he is only joking. But the search is vain; the writer is evidently quite serious, and he is commendably cautious as well, for he admits that his suggestion is as yet worthy of investigation rather than of acceptance, and his object in presenting it is chiefly to acquire further information from those who test its efficacy. It seems that the doctor has himself been a hay fever victim, and study of his own case led him to doubt the relation of the disease with any of the flowering plants commonly supposed to cause it.

"This summer," he says, "it occurred to me, from the paroxysmal character of the outbursts and from the fact that they were often absent under seemingly similar conditions to those under which they occurred, that it was a disease of the nervous system, and also that it was not due to some irritant deposited in the nasal mucosa. I then began to search for some factor which was present at this time of the year and absent at other times. The rays of the sun are just now the strongest. There are more acetic rays than at any other season. It

occurred to me that they might be the exciting cause, and that the condition was a reflex set up through the eye." Some references, not very enlightening to the layman, to the lenticular and Gasserian ganglia and the trifacial nerve, then supply the doctor's theory with an anatomical basis, and he hastens to reveal that after an attack lasting several days he found instant relief in wearing smoked glasses! "More over," he adds, "the condition returned if I went out in the sun without the glasses, only to be relieved again by putting them on." Tried on a few other patients, the glasses gave some relief in each instance.

## Marion Harland's Garden.

Marion Harland comes of a race of garden lovers. Down in Virginia, at the old home- stead, she passed into alien hands—the white jessamine planted and trained by her grandmother still runs over the window of the room in which that stately dame died, and in the family burying ground the jonquils set out by her hands flourish and bloom most freely in the corner where she was laid to rest in 1820.

The mother of Marion Harland had not only the love for gardens, and all that therein is, but she had also the "grower's touch." Other women might buy sturdy plants from florists, set them out, care for them according to rule and precept, yet see them fade and die. Her children used to say that their mother would pluck a spray that hung over a wall she passed on her way to market, and thrust it into her pocket with her purse and her keys and other small belongings. It would lie there until she reached home. Then, as she went up the garden path, she would stop, make a hole in the bed at the side of the walk with her finger, stick in the battered sprig, and say, "There! Grow!" which it invariably proceeded to do.

With such forefathers Marion Harland would have gone counter to her cherished belief in heredity if she had not loved gardens and growing things. But it was a good while after her marriage before she had a chance to give free scope to this predilection. The first three years of her married life she spent to be sure, in her husband's country parish in Virginia, but as a young wife, and a clergyman's wife at that, she had too much to keep her thoughts and hands filled to leave sufficient leisure for the diversions of the garden. When she left her Southern home and came North with her husband, just before the war, it was to a city parish, where the possibilities of floriculture were limited by the range of the orthodox "back yard."

Other persons have country houses with gardens more costly and more ambitious than that over which reigns Marion Harland. What differentiates hers from so many others is that it is, in very truth, a souvenir garden. A walk with her among the plots and borders is not like a stroll among most flower beds. So many of the plants have their stories that, if one would learn even a fair share of their former habitations and the circumstances under which they were acquired, the listener and narrator must adjourn to the veranda and finish the account where they can sit in comfort and gaze at the lovely lake and mountain view spread out before them.

If one began with the very beginning of the souvenir growths, the history would lead off with the giant wistaria which drapes the veranda and the whole front of the house with a violet mist in blossom time, and with a green curtain drawn thereat of the summer. For this vine came from the old plantation down in Virginia, and was brought here and set out by Marion Harland's mother. When she planted it, it knew better not to grow, her daughter will tell you. The beautiful tree wistaria on the front lawn is of the same planting. One of the dearest ornaments of the place, a cedar tree that stood directly opposite the house and was a cone of vivid green in summer and of living flame in autumn from the Virginia creeper, set out by the same hands as the wistaria, fell a victim to a hard blow a year or so ago. The stricken trunk was raised and restored to place, and other vines are now striving to cover it. But the old creeper that was once its glory is gone.

All the vines that climb over the house have their stories. The honeysuckles have one, the clematis has another, the American ivy has a third. The last named came from the roots from Springfield, Mass., where Dr. and Mrs. Terhune lived for years. The parent vines grew on the house of the late Samuel Bowles of Springfield, Republican fame, and were playfully named for different members of the Bowles family. Their growth was so vigorous, their blending so harmonious that long ago their identity was lost, and all are now known simply as the "Bowles vines."—Christine Terhune Herriek, in the Delinquent.

## Eating Before Sleeping.

A short time since physicians held the eating of food immediately before retiring almost a crime. The old theory is quite exploded. One medical journal, in commenting on the subject recently, said that while it is not good, as a matter of fact, to go to bed with the stomach so loaded that the undigested food will render one restless, still, something of a light, palatable nature in the stomach is one of the best aids to quietude and rest. The procedure, digestion goes on in sleep with as much regularity as when one is taking violent exercise to aid it, and so something in the stomach is very desirable for the night's rest. Some physicians have declared, indeed, that a good deal of the prevalent insomnia is the result of an unconscious craving of the stomach for food in persons who have been unduly frightened by the opinion that they must not eat before going to bed, or who have, like many nervous women, been keeping themselves in a state of semi-starvation. Nothing is more agreeable on retiring for the night than to take a bowl of hot broth, like oatmeal gruel, or some good, nourishing soup. It is a positive aid to nervous people, and induces peaceful slumbers. This is especially the case during cold winter nights, when the stomach craves warmth as much as any other part of the body. Even a glass of hot milk is grateful to the palate on such occasions, but a bowl of light, well-cooked gruel is better, and during the cold months of winter should be the retiring food of every woman who feels, as many do, the need of food at night.

## Domestic Hints.

**MACARONI WITH TOMATO SAUCE.**  
To prepare macaroni with tomato sauce in Neapolitan fashion, boil in an abundance of salted water three-quarters of a pound of macaroni for three-quarters of an hour. Then drain it and put in a saucepan with a cupful of rich olive oil and a cupful of tomato sauce. Make the latter by mixing one sprig of thyme, one carrot and one onion, cut in dice, and fried in a tablespoonful of butter until well browned. Add two tablespoonfuls of flour, and when this is mixed in, one quart of fresh tomatoes cut in quarters. Stir with a wooden spoon, add salt and pepper and a teaspoonful of powdered sugar.

Stimmer the whole for forty-five minutes and strain it through a pure sieve. Add six good mushrooms, a small piece of red tongue cut in dice shape. Season the macaroni with pepper and salt, add a quarter of a pound of grated Parmesan cheese. Pour the sauce of tomatoes and gravy over the macaroni and serve it very hot.

## APPLE BATTER PUDDING.

An apple batter pudding is made by slicing tart apples into a deep dish, adding sugar and a little water, and baking until nearly tender enough. Prepare the batter by sifting together two cups of flour, three tablespoonfuls of baking powder and a little salt. Beat an egg and mix it with a cupful of milk, half a cupful of sugar and two tablespoonfuls of melted butter. Stir the flour into this mixture and pour the batter over the apples. Bake about twenty minutes and serve with whipped cream or a sweet sauce. This pudding may be made with berries, fresh or dried; peaches, or other fruit.

## BAKED QUINCES.

Baked quinces are wholesome and delicious. Core and pare them and put them in a deep earthen dish. Fill the cavities with a little sugar and a little lemon rind. Add water in abundance, as the quince is a very dry fruit. Cover closely and bake in a moderate oven until tender and a fine red. Serve cold with whipped cream. Baked quinces and apples may also be used in combination, baking until very soft, or core and slice them and stuff with bits of quince cooked tender and then baked with plenty of water in the baking-dish.

## SOFT CARAMELS.

One quart (or two pounds) of brown sugar, one-half pint of milk, one-third cup of butter, one-half cake of chocolate are the ingredients. Boil the sugar, milk and butter in a heavy saucepan over a low fire, stirring constantly with a wooden spoon until the mixture is so stiff that it will not pour into a pan. Mark off into squares. This candy will be rich and crumbly.

## Hints to Housekeepers.

Colored muslins, it is said, should be ironed with a somewhat cooler iron than is used for white clothes, as the too great heat is liable to fade the colors.

The nearest, cleanest and most convenient receptacles for supplies of almost every kind, upon the taste of people who associate the refinements of the table with spotless white linen. It has the special advantage of keeping the cook or the housekeeper informed concerning the stock, the transparent jars showing at a glance exactly how much of each article is on hand.

We are accustomed to fresher salads and other vegetables by soaking in cold water, but not every one knows that most fruits are vastly improved by being treated in the same manner. Peaches and like thin-skinned fruits, likewise berries, should never be soaked, but plums, melons, bananas and grapes benefit by the process. Tomatoes and cucumbers are made over, so to speak.—New York Post.

In spite of prejudice, the Japanese paper serviette is making headway, and perhaps it would become even more popular if it were not for its brilliant decoration, which rather jars the eye. The child contentions in the refinements of the table with spotless white linen. But the paper handkerchief, continues the Hospital, has even greater claims upon our approbation. A handkerchief which is merely an ornamental adjunct to a lady's toilette is all very well, but there is no immediate advantage in the mouchoir and its use. The washing of one which has seen the service for which it was intended is by no means a task for the fastidious, and with our increasing knowledge of the spread of disease it is a question if it is not a reasonable sanitary precaution that all should be destroyed. If that idea once got into the public mind, the future of the paper handkerchief should be assured.

A novel way to put up corn for winter is as follows: Cut the uncooked corn from the cob. Pack it in a small, clean can, with salt, putting in a layer of corn and then a layer of salt, and continuing until the can is full. The corn may be put in at intervals, and if there is not enough moisture in the salt, a little water may be added. The corn, sufficiently, add occasionally a pint of water. Keep a heavy weight on top of the corn to keep it below the brine, and cover the can when it is full with the cloth, putting a board over the whole. Corn packed in this way will keep all winter, and it is said to be more wholesome than canned corn. It must be taken out of the brine and soaked for a day or two in one or two waters before it is cooked for the table. Small ears of corn are sometimes preserved in this way on the cob, and young beans, asparagus and egg plant may be similarly treated.

Flatirons will not rust if they are waxed before they are put away, as the little film of wax prevents the action of the air which produces rust. When the iron have been allowed to rust they should be scoured with a little salt after being rubbed with wax.

## Fashion Notes.

The bell-shaped sleeve predominates on all except the severest tailor gowns. With the wide sleeves are worn undersleeves of transparent materials, lace or chiffon principally. Of course, when blouses are worn under the jackets of the old-fashioned dolman shape, the styles admired from the French capital, that the styles admired there are more or less in evidence everywhere. Therefore the short jacket. A dark gray zibeline gown is made with a five-zoned skirt, with a panel front and a box-plated flounce finishing the side flounces is a new or diamond-shaped pieces of red cloth, on which is stitched a hollow diamond of black velvet. A second row of these pieces heads the flounce. There is a shallow hip yoke of black and red, and the short bolero jacket is combined with cloth of a similar design. An under bodice of heavy white lace is a mere scrap of the material.

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falls but little below the hips in front. The back consists of three square cape-like pieces, stitched together and falling to the knees. The shortness of the front compared with the back of the garment gives a dainty, rippling effect to the cape sleeves. The wrap has a high collar of pale blue satin, a row of pearl buttons set close together seeming to fasten the collar. It is a touch of color which adds to the beauty of the garment.

Broadcloth cloth, wonderfully like the fur itself, furnishes the material for another winter evening wrap. This one is a coat made quite full around the bottom. It is three-quarters length and is lined with white taffeta. There is a deep cape and stole of white cloth in a cut-out pattern, heavy white silk outlining the design. The flowing sleeves have deep cuffs of the cloth. There is a band of narrow blue Persian trimming introduced in the stand-up collar, and this extends down the front of the garment just inside.

The same housewife who has a few Show several handsome fur wraps. One, which attracted attention was a waist-length cape with bell sleeves. This wrap was made of squirrels, heads, hundreds of which were required to furnish this one wrap. The bottom of the cape is finished with a fringe of squirrel tails, called chinchilla fringe, the exact shade of the fur.

Hats intended for wear during the next three months, or until the winter sets in, are almost invariably small. Toques and turbans predominate, and there are many three-cornered effects. All these are mounted on bandeaus, which raise them well up on the head. A peculiar shape seen a great deal must have been suggested by the late cup races. It is almost a perfect boat shape, the pointed bow and extending over the face and the stern flattened down over the hair in the center. As a rule, these hats are trimmed with little and are made of elaborately manipulated materials, silk, velvet, braids and ribbon. A black hat in one of these shapes departs from the rule. It is made of silky felt, something like a man's silk hat, with the surface brushed the wrong way. The interior of the hat is filled with a large shaded pink ostrich feather.

A brilliant little turban is made entirely of blue velvet rose-shaped petals, rather loosely sewn, and yet having a trim appearance. The ostrich plume is a very large green parrot which is attached to one side of the turban, almost covering it.

Birds trim the majority of hats. If the Audubon Society had not been so successful in their protective measures, the shopper would have reason to fear the almost complete extinction of bird life in this connection. In fact, practically all the birds and feathers worn nowadays are manufactured products, common fowls furnishing the material.

There is another side to the agitation against the slaughter of these innocents. The Millinery Trade Review says in this connection: "Austrian feather manufacturers, seconded by the artificial flower makers and the whole body of Viennese milliners, have called a meeting to protest against the action of the leading society ladies of the country in banishing birds and other ornaments from their hats. The manufacturers say that the new custom is not due to a humanitarian consideration, but is a mere freak of fashion, entailing heavy responsibility on those responsible for it. It is hoped that this agitation will secure a cancellation of society's decree, and that the children of the feather industry is that the non-use of feather and other trimmings threatens the very existence of large numbers of skilled workers who are on the verge of loss of employment at the most critical time of the year."

A beautiful hat of plum-colored velvet illustrates one of the charming combinations this trying color is capable of when put with a suitable contrasting hue. The hat is a three-cornered shape with a medium wide, irregular brim. The brim is turned up sharply on one side, with a great deal of blue velvet which springs from two pale blue ostrich feathers. The shorter feather curls upward towards the crown of the hat, while the longer one curls under the brim and lies on the hair of the wearer.

While pale blue is the best of contrasting colors to put with plum, pale pink, maize, and some shades of coral are very effective, and always agreeable with these pronounced colors. Accompanying a plum-colored velvet gown was seen a stole of white marabout profusely trimmed with tiny white ostrich tips. The effect was rich in the extreme.

The amount of handwork on the present-day elaborate gown is amazing. One white chiffon imported gown for evening occasions is literally built of white chiffon and lace, substance being given to the airy fabrics by a touch of pink and canary yellow velvet. The skirt of the gown is pink tucked in a deep hip yoke, and has wide lace bands down the front and sides. A band of the same lace heads the tucked flounce and finishes it around the bottom. The lace bands are spangled in gold and steel, and are overlaid with applications of pink and green flowers made of chiffon and velvet. A narrow fold of pink and yellow velvet finishes the bottom of the skirt and outlines the décolletage. The bodice is composed of spangled lace fastened here and there with daisies made of baroque pearls.

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